

## VDP.ORTSWEIN

### 2024 Ranschbach Riesling

No. 235-24

The Rotliegend period was a time of increased volcanic activity associated with the tectonic movements of the time. The Rotliegend volcanoes mainly produced quartz porphyries in the form of lava flows and blankets, tuffs and vent fillings. Our vines for the Rotliegend Riesling Ortswein grow in cooler sites in the Ranschbach valley.

WINE Stony, spicy fruit, mineral grip, slender silhouette, bright stone fruit aromas, finesse, animating, vibrant acidity, wonderfully juicy

VINIFICATION Selective hand-picking. Gentle whole bunch pressing. Spontaneous fermentation after sedimentation. Matured in stainless steel.

STORABILITY 3-5 years

FOOD RECOMMENDATION Seafood, oysters, scallops, roasted fish, poultry dishes such as coq au vin or roast poularde

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 12,0 %vol, Acidity 8,3 g/l, Residual Sugar 0,9 g/l



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