

VDP.ORTSWEIN

2021 Ilbesheim Spätburgunder

No. 25-21

The Pinot Noir Ilbesheim grows in authentic, traditional sites around the Ilbesheim KALMIT. The soils here are strongly characterized by limestone.

WINE Delicate Pinot Noir, cherry fruit, blackcurrant, fine minerality, spicy, silky, great length, very harmonious.

VINIFICATION Selective hand-picking. Spontaneous maceration with partly whole grapes. Intensive, gentle mash treatment for optimum extraction. Matured for 12 months in used barriques. Unfiltered bottling. Followed by 3 years of bottle ageing before the wine is released for sale.

STORABILITY 5 years

FOOD Duck, game birds, braised dishes (osso bucco, veal breast) harmonizes with white cheese such as Camembert, Brie de Meaux, Chaource etc.

DRINKING TEMPERATURE 14 °C

ANALYSIS Alc 13,0 %vol, Acidity 5,6 g/l, Residual Sugar 0,3 g/l



VDP.WEINGUT

Weingut Kranz
Mörzheimer Straße 2
76831 Ilbesheim
Tel. 06341-939206
info@weingut-kranz.de
www.weingut-kranz.de

