

VDP.ERSTE LAGE

2024 Ilbesheimer Westerberg Riesling

No. 211

Western slope of the Ilbesheim KALMIT. The site is characterized by cool temperatures and very old vines. The wine retains its freshness and elegance, not least due to its animating acidity.

WINE Fine delicate fruit, a hint of Amalfi lemon, lime and white peach, spiciness, bone dry, salty minerality on the finish, well-structured, puristic and precise.

Selective hand-picking. Gentle whole bunch pressing. Spontaneous fermentation in stainless steel with minimal pre-clarification.

STORABILITY 10 Jahre

VINIFICATION

 ${\tt FOOD}$ $\,$ Seafood, fish e.g. fried pike-perch with herb sauce RECOMMENDATION

DRINKING 12 °C TEMPERATURE

ANALYSIS Alc 12,5 %vol, Acidity 7,6 g/l, Residual Sugar 5,7 g/l





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