

VDP.GROSSE LAGE

2023 Kalmit Riesling GG trocken



No. 205

The Kleine Kalmit is a 270m high hill, formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Ilbesheimer KALMIT has been listed as a single vineyard in the register of great old vineyard names since 2008. In 1971, a geologically homogeneous single vineyard was added to the vineyard register for the first time. A historic achievement for Ilbesheim that makes us very proud. VDP.Grosse Lage Ilbesheimer KALMIT - southern slope of the Kleine Kalmit, our showpiece. The subsoil is formed by the rocks of the Landschneckenkalkbank I and II, with a partly clayey, partly marly soil in between. The southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.

WINE	Juicy, dense Riesling with grandiose elegance. Stony on the nose, ripe citrus notes, fine reduction. Puristic, focused, chalky grip, great balance. Powerful, spicy and salty, yet incredibly juicy and animating on the palate. Great ageing potential.
VINIFICATION	Selective hand-picking. Whole bunch pressing. Spontaneous fermentation in stainless steel with minimal pre-clarification.
STORABILITY	10 years and more
FOOD RECOMMENDATION	Seafood in all variations, spicy white meat dishes, fruity exotic dishes
DRINKING TEMPERATURE	13 °C
ANALYSIS	Alc 12,5 %vol, Acidity 6,7 g/l, Residual Sugar 1,7 g/l



VDP.WEINGUT

