

WEINGUT
KRANZ
ILBESHEIM – PFALZ

2021 Ilbesheim Weißer Burgunder vom Landschneckenkalk

The grapes for this Pinot Blanc are planted on the lower southern slopes of the Ilbesheimer Kalmit. Partially grapes from younger vineyards of our Große Lagen and Erste Lagen around the Kalmit are used.

WINE dense and slightly creamy nose, herbal flavor, powerful in the core reinforced with a tart freshness, salty, juicy length, restrained fruit reminiscent of green apricot and pear, paired with a nice length

SITE Tertiary land snail limestone mixed with marl and hillside loam in the subsoil and loess in the topsoil.

HARVEST selective harvest, grapes are picked by hand

VINIFICATION To provide the best quality the grapes are selected once more in the winery. Afterwards they are processed very gently to obtain the best possible finesse, freshness as well as tension, which means they only get crushed softly. After a short maceration period, the grapes are gently pressed. The must goes slightly pre-clarified into fermentation with natural yeast. 50 % of the must is vinified in wooden barrels.

STORABILITY 5 - 8 years

TO DRINK WITH roasted zander with pear-risotto, poultry, seafood, white meat dishes, risotto with mushrooms

DRINKING TEMPERATURE ca 10° Celsius

ANALYSIS Alcohol:13% vol. Acidity:6.5 g/l Residual sugar:0,6 g/l

