

## 2021 KALMIT Riesling GG VDP.Große Lage



**SITE** This Riesling grows in our topsite KALMIT. The vinyards are exposed to the south. The "kleine Kalmit" is a little hill (272m) that was formed during the Tertiary and the sinking of the Upper Rhine Rift. The area around the Kleine Kalmit Hill in the Palatinate is called the classical square mile of geology because it consists of a unique combination

of rock. The soil is extremely calcareous. This southern slope of the kleine Kalmit is perfect for wines, of strong character and high maturity.

WINE clear and tight, but also a juicy and lively Riesling, typical chalky grip with salty outflow, exciting fine minerality combined with green apples, white peach

HARVEST Extremely selective manual harvest

**VINIFICATION** Gentle processing of the grapes, spontaneous fermentation in stainless steel tanks with natural yeast, long yeast storage

STORABILITY 10 years and more

**TO DRINK WITH** Seafood in all variations, spicy light meat dishes, fruity exotic dishes

DRINKING TEMPERATURE ca 12° Celsius

ANALYSIS Alcohol: 12% vol. Acidity: 8,3 g/l Residual sugar: 0,7g/l

