

WEINGUT  
**KRANZ**  
ILBESHEIM – PFALZ

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**2018 Ranschbach Riesling Rotliegend VDP.Ortswein**

**SITE** The era of the Rotliegend was a time of intensified volcanic activity. The Rotliegend volcanoes mainly produced quartz porphyry in the form of lava flows. In this era it was very hot and dry, the red colour of the soil still shows this and is due to iron compounds (haematite) that were formed in this climate. The pressure of overlays of clay silt and loose sand created a solid rock, which is geologically known today as the "Rotliegende". The vineyards in this area are very steep.

**WINE** spicy Riesling, refreshing - animating acidity, juicy fruit, mineral touch of the terroir

**HARVEST** Extremely selective manual harvest

**VINIFICATION** Gentle processing of the grapes, controlled Fermentation, stainless steel tanks

**STORABILITY** 5 years,

**TO DRINK WITH** seafood, oysters, scallops, fried Fish, poultry dishes

**DRINKING TEMPERATURE** ca 12° Celsius

**ANALYSIS** Alcohol: 12.5% vol. Acidity: 7,7 g/l Residual sugar: 6,1g/l

