# 2020 Ried Kranachberg <sup>Welschriesling</sup>

Alcohol 13,5 vol. % Acidity 6,3 g/l Residual sugar 1,1 g/l



The basin-shaped Kranachberg, with its southsouthwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant clearly focused structure. And they reflect our aim: to capture the Kranachberg`s typicity, minerality and style and bring these as purely and authentically as possible into the bottle .

### Soil

The soil of Kranachberg is mostly gravel and/or sand: large-grained alluvial deposits, partly loose & partly solidifieds.

# Vintage 2020

After a dry winter with little snow and rain, the new year started with warm temperatures. Flowering occurred at the usual average time (mid-June) and was generally unproblematic. There were neither dry periods, nor strong thunderstorms in the summer and so we started, under perfect conditions, the harvest in mid-September. Also, the climate in autumn was very favorable. We had less rain and ideal temperatures. There were around 20 degrees during the day and cool and fresh nights. These conditions were ideal and produced perfectly ripe grapes. Due to these conditions the vintage 2020 will be exceptional. The wines are already delighting with their beautiful balance - the regional wines as well as the local wines and the vineyards.



# Vinification

Harvested by hand. Spontaneous fermentation and maturation took place in wooden barrels. The maturationlasted approximately 18 months.

#### Tasting notes

A very proud Welschriesling! In the glass it shows itself in a strong yellow green. Due to the special selected grapes, it is very deep and has fine Burgundian hints. At the same time, it shows the full potential of Ried Kranchberg. In the nose it offers mineral aromas and spices. This wine indicates an excellent ripening potential.

#### Recommendations

Drinking temperature 12 – 14°C Should be decanted Perfectly with spicy asian cuisine, innards or venison.

#### FP 93

