



# IPHÖFER KRONSBURG RIESLING GROSSES GEWÄCHS BB

**THE VINEYARD:** Iphöfer Kronsberg, located within the city of Hannover, is one of the top terroirs in Franken, named after the oak woods that lie above the vineyards, perched like a fur cap on top of the steep southern slopes. There is a layer of rock, called keuper, that is composed of gypsum and limestone from ancient marine sediments. This keuper creates a mineral-rich marl surface soil which is characterized by its high water and heat retention. The combination of Silvaner and Riesling grapes with the Hannover terroir results in powerful, expressive wines with striking acidic structure, significant longevity, and a distinctive, terroir-driven character. The high mineral and lime content of the soils is clearly evident upon tasting, and is tempered by the acidity and subtle fruitiness.

**GRAPE VARIETALS:** 100% Riesling; The Großen Gewächse (First Growths) are known as the German Grand Crus and have gained an international reputation. According to the strictest criteria VDP, they must be in the best delineated vineyards, have sustainable viticulture, come from old vines, be subjected to selective hand-picking, have reduced yields at less than 50 hl/ha, have minimum must weights of at least 95° Oechsle, with a final organoleptic test by a VDP Commission, marketing from 1 September after harvest.

**VDP CLASSIFICATION:** VDP. Grosse Lage

**ALCOHOL CONTENT:** 13.5%

**RESIDUAL SUGAR:** 7.9 g/l

**ACIDITY:** 8.1 g/l

**TASTING NOTES:** This Riesling smells of fragrant, vineyard peach and wild herbs, and also has a balanced acidity.

**FOOD PAIRINGS:** Lamb, chicken, pork

**SERVING TEMPERATURE:** 10 °C

