

## Madonna Liebfraumilch QW 2021

### Producer

In 1400, the Liebfraumilch has been cultivated by Capucin monks around the church of "Our dear lady", in the citycentre of Worms, Rheinhessen. Peter Joseph Valckenberg exported the "Liebfraumilch" as the first one in history. In 1908, Nicolas Valckenberg created the wine line "Liebfrauenstift".

### Characteristics

 fruity, floral

 citrus notes, slightly herbal notes, pleasant acidity

 Allrounder

### Facts

**Grape Variety** Cuvée of traditional white grape varieties

**Terroir** many hours of sunshine and Mediterranean climate

**Appellation** Rheinhessen

**Vinifikation** gentle and selective harvesting, high quality production by the use of modern cellar techniques



Alcohol	Residual Sugar	Acidity
9.5 %vol	40.5 g/l	7 g/l

Art.No. MA1-21