



## MADONNA Mosel 2022


### 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

 apple aroma paired with a hint of quince

 stonefruit aroma, slight notes of fudge and honey, lush and balanced

 fruit-based dessert, fish dishes, solo

### Facts

Grape Variety Cuvée of traditional white grape varieties

Appellation Mosel

Vinifikation Selected wines with high levels of quality and the use of modern cellar techniques in production.



Alcohol	Residual Sugar	Acidity
12 %vol	35.3 g/l	6.1 g/l

Art.No. MA6-22