

Madonna Liebfraumilch QW 2024


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".


Vintage report

Harvest started with good conditions: It was dry, the grapes were beautifully ripe and very healthy. In the second half, however, it started to rain, which was to be expected this year, but this meant that there was some "stop & go" in the harvest. But the grapes had great elasticity thanks to all the rain in the summer. It was a game of patience, but there were no dramas due to infections or rot. The longer ripening period and patience paid off and great quality grapes were harvested by the end of the harvest. We are not expecting a super-ripe vintage - rather a cool-climate vintage, a real classic.

Characteristics

 fruity, floral

 citrus notes, slightly herbal notes, pleasant acidity

 cheese, traditional dishes, Asian food

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	36.8 g/l	5.5 g/l



Art.No. MA1-24