

Madonna Liebfraumilch QW 2025

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

Small quantities, but excellent quality and healthy grapes. The main harvest began extremely early in early September. Grape varieties with compact clusters and thin-skinned berries, such as Riesling, required increasingly careful selection.

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 %vol	39.4 g/l	5.2 g/l



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