

MADONNA Auslese 2017




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

"A roller coaster ride" was how the year's progression was described and steady nerves were required. The weather gods showed themselves to be more kind during the extremely early harvest following heavy rains. The mild weather with its cold nights helped many grapes evolve to a good level of ripeness and plenty of aromas. The young wines in Rheinhessen are proving to be very fruit-driven with a well-balanced, refreshing acidity. Especially the late-ripening varieties such as Riesling benefitted from this challenging vintage.

Characteristics

-  honey, peach and apricot aroma
-  rich fruity sweetness
-  variety of cheeses, fruits, richly seasoned foods and desserts.

Facts

- Grape Variety Cuvée of traditional white grape varieties
- Terroir many hours of sunshine and mediterranean climate
- Appellation Rheinhessen
- Vinifikation gentle and selective picking of the grapes, high quality production by the use of modern cellar technology

Alcohol	Residual Sugar	Acidity
9.5 %vol	61.3 g/l	6.9 g/l

