

MADONNA Liebfraumlich Qualitätswein 2019




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

Germany's largest wine growing area "Rheinhessen" has been affected for the second year with really warm weather. The vines sprouted a week earlier than normal, but the process slowed due to a cool May. June accelerated the growth again and the grapes have been affected by sunburn. The main harvest was finished within three weeks and lasted until the beginning of October. The late summer weather produced very healthy and ripe grapes.

Characteristics

-  aromatic notes of dried herbs
-  floral bouquet, rich fruitiness, delicate sweetness, mild acidity
-  white meat, hearty salads, solo

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	38 g/l	5 g/l