



Madonna Organic 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 "Liebfrauentift".

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

-  citrus, lime, floral bouquet, slightly herbal notes
-  pear, green apple, honey notes
-  Solo, salad with goat cheese, grilled fish

Facts

Grape Variety	Cuvée of traditional grape varieties
Terroir	many hours of sunshine and mediterranean climate
Appellation	Rheinhessen
Vinifikation	organically grown grapes from certified winegrowers, sustainable and gentle production, without using any synthetic chemicals and keeping the vineyards lively and natural
	DE-ÖKO-039

Alcohol	Residual Sugar	Acidity
11 %vol	21.4 g/l	5.5 g/l