




## Madonna Fizzy Light

### 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".

### Characteristics

-  flowering bouquet, fruity aromas, refreshing
-  juicy and full of fruits, light and easy drinkable
-  solo, aperitif, salads, light dishes

### Facts

- Grape Variety      Traditional grape varieties
- Vinifikation        Grapes with high levels of quality and the use of modern cellar techniques in production.

Alcohol	Residual Sugar	Acidity
5.5 %vol	58 g/l	5 g/l



Art.No. MA8