

MADONNA Liebfraumlich Qualitätswein 2018




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 very early flowering thanks to the warmest April on record led to expectations of an early harvest. However, the hot and dry, sunny summer served as an additional ripening accelerator. The settled weather conditions continued into harvest, allowing many grapes to stay on the vine right up to October and partly to November. The drought did present major challenges for growers in some locations and the steeper vineyards had to be partly irrigated. However, the Rheinhessen growers were overall pleasantly surprised with the performance of their vines.

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 %vol	37.1 g/l	5.4 g/l



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