

## Madonna 'R' Rose 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

This year's vintage has produced first-class qualities throughout Germany. Anyone who thought after the 2003 vintage that heat and drought in the northern latitudes of German viticulture could no longer be increased was proven wrong in 2018. However, since the heat was accompanied by extreme dryness and also by warm, additionally drying winds, vintners still had worry lines on their foreheads at the beginning of August. A few weeks later, however, these smoothed out: For one thing, the liquid reserves were sufficient to maintain the vegetation and allow the grapes to ripen. And on the other hand, 2018 ended up being an extraordinarily high-yielding vintage. This was mainly due to the fact that the winegrowers had cut the grapes more generously at the end of the winter in view of the frost damage suffered in 2017.

### Characteristics

-  fresh flowering bouquet, hints of strawberries
-  sweet red berries, refreshing fruit aromas
-  solo, salads, aperitif

### Facts

- Grape Variety** A skillfully crafted cuvée of traditional grape varieties
- Vinifikation** Selected wines with high levels of quality and the use of modern cellar techniques in production.

Alcohol	Residual Sugar	Acidity
8.5 %vol	51.4 g/l	4.6 g/l

