

MADONNA Mosel 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 "Liebfrauentift".

Vintage report

Grapes in the Mosel looked picture-perfect at harvest! Volume estimates were satisfying, especially as there had been roughly a third less the previous year. Drought and heat as well as the fear of hailstorms and heavy rain had kept growers anxious. Grape picking started in August for the early-ripening varieties and mid-September for Riesling. The rain in September, thanks to the cool nights did not lead to rot, increased the yield and contributed to the remarkable harvest volumes. The Mosel wines of 2018 are characterized by their rich aroma, harmonious structure with moderate acidity levels and elegant, juicy fruit.

Characteristics

-  apple aroma paired with a hint of quince
-  stonefruit aroma, slight notes of fudge and honey, lush and balanced
-  fruit-based dessert, fish dishes, solo

Facts

- Grape Variety Cuvée of traditional white grape varieties
- Appellation Mosel
- Vinifikation Selected wines with high levels of quality and the use of modern cellar techniques in production.



Alcohol	Residual Sugar	Acidity
9.5 %vol	35 g/l	4.7 g/l