

MADONNA Liebfraumilch Qualitätswein 2017




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 roller coaster ride" was how the year's progression was described and steady nerves were required. The weather gods showed themselves to be more kind during the extremely early harvest following heavy rains. The mild weather with its cold nights helped many grapes evolve to a good level of ripeness and plenty of aromas. The young wines in Rheinhessen are proving to be very fruit-driven with a well-balanced, refreshing acidity. Especially the late-ripening varieties such as Riesling benefitted from this challenging vintage.

Characteristics

-  aromatic notes of dried herbs
-  floral bouquet, rich fruitiness, delicate sweetness, mild acidity
-  white meat, hearty salads, solo

Facts

Grape Variety	A skillfully crafted cuvee of traditional 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	40.9 g/l	6.4 g/l

