

MADONNA Auslese 2021




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

The prime south-facing vineyards on the Mosel were able to build on old successes this year. While it was often too hot and too dry for them in previous years, they were "particularly favoured" in the significantly cooler and wetter wine year of 2021. This was reflected in the predominantly fruity and refreshing wines. Overall, a fine, clear vintage typical of the Mosel is expected with a lot of minerality. The alcohol levels are also somewhat lower here.

Characteristics

-  honey, peach, apricot aroma
-  rich fruity sweetness
-  variety of cheeses, fruits, richly seasoned foods and desserts.

Facts

- Grape Variety Cuvée of traditional white grape varieties
- Terroir many hours of sunshine and mediterranean climate
- Appellation Mosel
- Vinifikation gentle and selective picking of the grapes, high quality production by the use of modern cellar technology

Alcohol	Residual Sugar	Acidity
9 %vol	71 g/l	8.5 g/l



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