



## Madonna Fizzy Sparkling


### 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".

### Characteristics

 fruity, floral

 apricot, peach, tangy perlage

 Solo, festivals, Wine To-Go

### Facts

- Grape Variety** Cuvée from different white grape varieties
- Terroir** vines grown on vineyard sites from germany
- Appellation** Product of Germany
- Vinifikation** light, juicy cuvée from white grape varieties, produced from carefully selected base wines with high quality standards. Classic tank fermentation process.

Alcohol	Residual Sugar	Acidity
9.5 %vol	36 g/l	6.5 g/l

