

Madonna Liebfraumilch 2020




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

In Germany's largest wine-growing region, too, the lack of precipitation was one of the biggest challenges this year. The rain was distributed very differently across the region, but there was clearly too little everywhere - and that for the third year in a row. However, the weather also brought good sides. The cherry vinegar fly, which has been feared for several years, did not cause any problems in 2020. In terms of quality, 2020 joins the ranks of the solid previous vintages. Due to the healthy grape condition, the young wines show a clear aroma and sufficient acidity values despite the high temperatures in late summer.

Characteristics

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

Facts

- Grape Variety** Cuvée of traditional white 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
9.5 %vol	38.3 g/l	6.1 g/l

