

## Madonna Liebfraumilch QW 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

 fruity, floral

 citrus notes, slightly herbal notes, pleasant acidity

 Allrounder

### Facts

Grape Variety	Cuvée of traditional white grape varieties
Terroir	many hours of sunshine and Mediterranean climate
Appellation	Rheinhessen
Vinifikation	gentle and selective harvesting, high quality production by the use of modern cellar techniques

Alcohol	Residual Sugar	Acidity
9.5 %vol	40.5 g/l	7 g/l



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