

## MADONNA Mosel 2019




### 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 "Liebfrauentift".

### Vintage report

With yields totaling 695,000 hl, winegrowers on the Mosel are speaking of a small harvest and an "autumn of envy." This can be traced back to the weather conditions, which posed a series of challenges for winemakers: frost in spring, extreme dryness and scorching heat with a threat of sunburn and hail in summer and then rain in autumn. On the plus side, those grapes that did make it to the cellars were of very good quality. The hot summer ensured tremendous ripeness with must weights typically hitting 90 degrees Oechsle and ideal acidity values.

### Characteristics

-  apple aroma paired with a hint of quince
-  stonefruit aroma, slight notes of fudge and honey, lush and balanced
-  fruit-based dessert, fish dishes, solo

### Facts

Grape Variety	Cuvée of traditional white grape varieties
Appellation	Mosel
Vinifikation	Selected wines with high levels of quality and the use of modern cellar techniques in production.



Alcohol	Residual Sugar	Acidity
12 %vol	35.3 g/l	6.1 g/l