



LÄMMLER FELLBACH LEMBERGER WR

LEMBERGER

TROCKEN

2016

Klassifikation	VDP.GROSSES GEWÄCHS
Rebsorte	LEMBERGER
Gärung	Long maceration in French wooden fermentation vats with 60% whole grapes
Alkohol	13 %VOL
Restzucker	2,3 G/L
Säure	5,6 G/L
Ausbau	100% barrique (40% new barrique) for 17 months

Trinktemperatur 15-18 °C

Lagerfähigkeit 5 Jahre

This gentle, mature giant from the Lämmeler Paradelage convinces with juicy dark forest fruits, over which a hint of typical Lemberg herbal spice of laurel and juniper berry lies. In addition, impressions of a fine hint of cigar with a pinch of cocoa unfold and immediately exude warmth and plumpness - wonderfully complemented by delicately woven, already slightly melting tannins. This wine's astonishing power and length leave no doubt about its elegance and grandeur.

