



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 Lämmler 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.