



FELLBACH LÄMMLER

LEMBERGER
TROCKEN

2021

Klassifikation VDP.GROSSES GEWÄCHS

Rebsorte Lemberger

Gärung long mash fermented in wooden fermenters with 60 % bunch grapes.

Alkohol 13,5 %VOL

Restzucker 3,1 G/L

Säure 7 G/L

Ausbau 100% Barrique, 40 new and 60 used Barriques
17 months

Trinktemperatur 16-18 °C

Lagerfähigkeit 10-15 Jahre

A wine like a journey through dark berry fruits of blackcurrant and blackberry as well as rich, ripe pomegranate. Masculine notes of woody undergrowth and ethereal, cool aromas of fresh fir greenery create a bold balance and lend this Lemberger from the Lämmeler parcel refinement and polish. This piquant powerhouse is rounded off by the exposed and dense tannin structure and a wonderfully silky texture.

