



LEMBERGER
TROCKEN

2022

Klassifikation VDP.ERSTES GEWÄCHS

Rebsorte LEMBERGER

Gärung 3,5 weeks mash-fermented with 15 % whole bunches

Alkohol 13 %VOL

Restzucker 3,4 G/L

Säure 6,2 G/L

Ausbau 100 % Barrique 14 months, 20% new barrels

Trinktemperatur 16-18 °C

Lagerfähigkeit 6-10 Jahre

A deeply purple-red Lemberger from the cool idyll of the Hanweiler Anhöhe, which lends this wine a metallic, juicy atmosphere complete with lush spruce. Smoky secondary aromas, reminiscent of tobacco and leather, deepen the dense texture of juicy blackcurrant in combination with gripping tannins.

