



HANWEILER BERG

LEMBERGER
TROCKEN

2018

Klassifikation VDP.ERSTE LAGE

Rebsorte LEMBERGER

Gärung 5 weeks mash-fermented

Alkohol 13 %VOL

Restzucker 2,6 G/L

Säure 5,5 G/L

Trinktemperatur 16-18 °C

Lagerfähigkeit 6-10 Jahre

Intensive aromas of blueberry, thyme and licorice. The vinification process in barrique barrels adds wort and nice pepper notes. On the palate, you recognize the good balanced tannins which support the wine with additional power and fullness.

