



## **FELLBACHER LÄMMLER**

LEMBERGER GG  
TROCKEN

2018

**Klassifikation** VDP.GROSSE LAGE

**Rebsorte** Lemberger GG

**Gärung** 30 days mash fermented in wooden fermenters.  
50/50 new and used Barriques

**Alkohol** 13 %VOL

**Restzucker** 2,9 G/L

**Säure** 6 G/L

**Ausbau** 100% Barrique, 16 months

**Trinktemperatur** 14-18 °C

**Lagerfähigkeit** 10-15 Jahre

A very dense nose of black current, blackberry and blueberry. The combination of new and used wood barrels gives a harmonious tannic structure. Overall it is a complex wine with a variety of flavors.

