



NASHORN

TROLLINGER MIT LEMBERGER
TROCKEN

2018

Klassifikation VDP.GUTSWEINE

Rebsorte TROLLINGER MIT LEMBERGER

Gärung Trollinger 1 week of mash fermentation,
Lemberger 3 weeks of mash fermentation.

Alkohol 13 %VOL

Restzucker 2 G/L

Säure 5 G/L

Trinktemperatur 13-16 °C

Lagerfähigkeit 2-3 Jahre

This is the traditional swabian red blend made from 60% Trollinger and 40% Lemberger at its best. You can find discover odors of bilberries, raspberries and damsons with some hints of lovage. Its fresh acidity and silky tannines make this Trollinger-Lemberger an ideal companion for swabian cuisine. With the purchase of this wine you contribute to the preservation of the rhinos foundation in cooperation with the Wilhelma zoo in Stuttgart.

