



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- 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.

