



HANWEILER BERG

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

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.

