



## HANWEILER BERG

LEMBERGER  
TROCKEN

2022

<b>Klassifikation</b>	VDP.ERSTES GEWÄCHS
<b>Rebsorte</b>	LEMBERGER
<b>Gärung</b>	3,5 weeks mash-fermented with 15 % whole bunches
<b>Alkohol</b>	13 %VOL
<b>Restzucker</b>	3,4 G/L
<b>Säure</b>	6,2 G/L
<b>Ausbau</b>	100 % Barrique 14 months, 20% new barrels

**Trinktemperatur** 16-18 °C

**Lagerfähigkeit** 6-1 Jahre

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.

