



LEMBERGER
ESTATEWINE
TROCKEN

2017

VDP.-CLASS Gutswein

GRAPE VARIETY Estatewine

FERMENTATION 4 weeks mash fermentation in oak barrels

ALCOHOL 12.5 %VOL

RESIDUAL SUGAR 1,5 G/L

ACIDITY 4.9 G/L

SERVE TEMPERATURE 15-17

STORAGE PROPERTY 3-4years

This Lemberger shows a beautiful red color with some purple reflection. On the nose, herbal and fruity notes of green pepper, blackberries and cassis can be found. The elegant acid and the smooth tannine structure contribute to a pleasant mouthfeel.

