

SIMONROTH®

LEMBERGER

DRY
2016

SIMONROTH® is the brand name for our high quality range of red wines, established with our first vintage in 1997. The term derives from a medieval settlement called "Immosrod", founded at the foot of the Kappelberg. In chronicles, the surrounding vineyards are called "the best land of the country". Still, the grapes for these valueable red wines grow in the best VDP-classified vineyard sites.

VARIETALS

Lemberger

TASTE + STYLE

Simonroth Lemberger appears in ruby colour with brick red reflexes.

It smells of violets, thyme, and juniper wood, accompanied by cassis, blackberry, blueberry and blackthorn. The taste of oak is slightly and perfectly integrated.

The fresh and ripe acidity is animating. The tannins are dense and velvet. Powerful expression with complexity, finesse and elegance.

RECOMMENDATION

Pair with fine Swabian cuisine, duck, game, beef, lamb, goulash, stew

SOIL

gypsum keuper

CERTIFICATION

DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD

40 l/ar

VINIFICATION

Spontaneous whole-grape fermentation, 3 weeks on the mash, ageing in used oak barrels of 300 litre and Tonneaux for 16 months.

ALCOHOL

13,0 % vol.

RESIDUAL SUGAR

1,5 g/l

ACIDITY

5,4 g/l

BOTTLED

February 2018

DRINKING WINDOW

2019 - 2030

SERVED BEST

at 18°C in a Bordeaux wine glass

SCHNITMANN

WEINGUT SCHNITMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de



VDP. PRÄDIKATSWEINGUT

