

LÄMMLER LEMBERGER GG

Dry
2019

VDP.GOSSE LAGE® distinguishes German vineyards with the highest quality. There are maturing the best wines with expressive character of terroir and maturing potential. The dry wine from a vineyard classified as VDP.GROSSE LAGE®, is called VDP.GROSSES GEWÄCHS®.

VARIETALS
Lemberger

TASTE + STYLE
In the glass with a garnet-red core and ruby-red rim.

The spectrum of flavours ranges from floral and spicy notes as Bourbon vanilla, pine needles, violets, thyme, laurel, juniper wood, smoked and raw meat, sea salt, to fine fruit accents with cassis, red currant, sour and sweet cherries, plums and black berries.

Extremely expressive and complex on the palate. Wild, animating juicy acidity, pithy ripe tannins, dense structure. Full-bodied taste with a lot of freshness and great length.

RECCOMENDATION
pair with braised and roasted meat, goulash, game and wildfowl, giblets

VINEYARD
Fellbacher Lämmeler

SOIL
Coloured marl

CERTIFICATION
organic wine
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD
35 hl/ha

VINIFICATION
Traditional maceration on the mash with whole bunches, spontaneous fermentation, aged 18 months old oak barrels of 300 liters and 500 liters. Bottled unfiltered, vegan.

ALCOHOL
13,0 % vol.

RESIDUAL SUGAR
2,0 g/l

ACIDITY
5,0 g/l

BOTTLED
August 2021

DRINKING WINDOW
2022 - 2032

SERVED BEST
at 16-18°C in a big Bordeaux or Burgundy wine glass

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