

Steinwiege[®]

LEMBERGER

DRY
2018

"Steinwiege" is the protected brand name for our estate wines of VDP.Gutswein quality.

VARIETALS

Lemberger

TASTE + STYLE

In the glass shiny, dark cherry red colour, gently brightening towards the edge.

Subtle notes of wild herbs, eucalyptus, thyme, juniper wood are complemented by flavours of cassis, blackberry and sour cherry.

On the palate it's juicy, punchy and elegant with stimulating acidity and fine-grained tannins. All embedded in a charming fruity body.

RECOMMENDATION

Wine for everyday, pair with sautéed meat, roast beef or roast pork, giblets, smoked and air-dried ham

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 old oak barrels, bottled unfiltered

ALCOHOL

13,0 % vol.

RESIDUAL SUGAR

2,5 g/l

ACIDITY

5,6 g/l

BOTTLED

March 2020

DRINKING WINDOW

2020 - 2026

SERVED BEST

at 16°C in a Bordeaux wine glass

SCHNITTMANN

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