

# SIMONROTH®

## LEMBERGER

DRY  
2019

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 a deep cherry red.

It smells of violets, thyme, laurel, pepper and juniper wood, accompanied by cassis, blackberry, red currant and sour cherry.

Racy, lively Lemberger with tension due to the elegant acidity, fine-grained, grippy tannin structure and lots of freshness. Impressive length!

### RECOMMENDATION

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

### SOIL

Gypsum marl

### CERTIFICATION

organic  
DE-ÖKO-022  
Deutschland  
Landwirtschaft



### YIELD

40 hl/ha

### VINIFICATION

Spontaneous fermentation with whole bunches, 3 weeks on the mash, aging in 10 % new and 90 % old oak barrels of 300 litre and Tonneaux for 18 months. Bottled unfiltered, vegan.

### ALCOHOL

13,0 % vol.

### RESIDUAL SUGAR

2,1 g/l

### ACIDITY

5,5 g/l

### BOTTLED

December 2021

### DRINKING WINDOW

2022 - 2032

### SERVED BEST

at 16 - 18°C in a Bordeaux wine glass

SCHNITTMANN

WEINGUT SCHNITTMANN  
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

