

Steinwiege[®]

LEMBERGER

DRY
2018

Steinwiege is a protected brand for our pure varietal wines in VDP.Gutswein quality of VDP-classified vineyards.

Our demands on this line are very high. Low yields, absolutely healthy grapes and working out the respective character of the grape variety are a matter of course for us and ensure an expressive high-grade basic 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 is 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 marl

YIELD

50 hl/ha

VINIFICATION

Spontaneous whole-grape fermentation, 3 weeks on the mash, ageing for 15 months in old oak barrels.
Bottled unfiltered, vegan.

ALCOHOL

13,0 % vol.

RESIDUAL SUGAR

1,8 g/l

ACIDITY

5,0 g/l

BOTTLED

June 2021

DRINKING WINDOW

2021 - 2026

SERVED BEST

at 16°C in a Bordeaux or Burgundy wine glass

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