

LÄMMLER LEMBERGER GG

Dry
2020

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.

ALCOHOL

13,0 % vol.

RESIDUAL SUGAR

2,3 g/l

ACIDITY

5,4 g/l

BOTTLED

August 2022

DRINKING WINDOW

2023 - 2033

SERVED BEST

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

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