



# 2014

## STETTENER MÖNCHBERG GEHRNHALDE

### Lemberger GG

#### VDP.GROSSE LAGE



The Lemberger is expressive and full-bodied on the palate, with tannins and fine acidity forming a harmonious whole.

There are a variety of flavor ranges at the start: juicy red currants and blackberries, then the deep spices of bay leaf and black pepper. Smoky notes and tobacco accents eventually segue into flourishing grace notes. The saline finish is unendingly complex and enduring, refusing to leave the stage before the performance is done.

An impressive VDP GROSSES GEWÄCHS produced with the future in mind. It will be at least 4-5 years before this wine reaches its full potential. For the impatient, we recommend decanting at least 2 hours in advance of serving.

Tasting note from Weinakademiker Dietmar Maisenhölder (Nov 2016)

#### Soil

Gypsum keuper, lower colored marl

#### Aging

Skin fermented, approximately 24 months aging in new and neutral barriques

#### Alcohol

14,0 % vol.

#### Residual Sugar

2,4 g/l

#### Total Acidity

5,9 g/l

#### Serving Temperature

17° - 18°C | 62-64° F

#### Pairing Recommendations

Game, dark roasts

#### Bottle Size

750 ml | 1500 ml

#### Vegan Wine