



2017

Stettener Häder Lemberger Dry

VDP.ERSTE LAGE



This east-facing vineyard provides an optimal supply of nutrients and water to the vines growing in its heavy gypsum and colored marl soils.

The cool microclimate promotes a distinctive sour cherry aroma that is further heightened by a crisp and lively acidity.

These elements come together in an extraordinary blend of fruit, elegance and expression that, despite its richness, is never overbearing.

The grapes are macerated for 3-4 weeks before aging on the fine lees for one year in neutral barriques. With beautiful character and concentration, this premier cru is incredibly food friendly and predestined for a long future to come.

Soils

Gypsum keuper, colored marl

Vinification

Traditional maceration, aged in neutral barriques

Alcohol Content

13 % vol.

Residual Sugar

2.3 g/l

Total Acidity

7.2 g/l

Serving Temperature

16° - 17°C (61 - 63 °F)

Pairing Suggestions

Lamb and carrots, beef tenderloin with root vegetables

Vegan wine / certified organic

