

# lingenfelder bird-label


**History:** The Lingenfelders have grown grapes for close to 500 years. **14 generations** have lived off the land which they farm with respect and in a sustainable way, so that 14 more generations may continue the **family tradition**.

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**Origin:** **The Pfalz**, also known as Palatinate, is an ancient, almost 2000 years old, viticultural area situated on the left bank of the **Rhine River** in the south west corner of Germany. It is one of the sunniest and driest regions in Germany, but is still considered a cool climate setting for viticulture.

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**Style:** The Lingenfelder bird-label riesling is a **crisp, full flavored** wine with an attractive sugar-acidity balance. It finishes on the dry side and works very well, both as an aperitif and as a food companion to a whole range of healthy, modern, international dishes.

Grape Variety		<b>Riesling</b>
Soil		<b>sandy</b>
Vintage		<b>2016</b>
Style		<b>off-dry, fruity, crisp</b>
ABV		<b>11.5 %</b>
Acidity		<b>6 g/l</b>
Residual Sugar		<b>20 g/l</b>
Serving Temperature		<b>10 - 12 °C</b>