

lingenfelder



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**.

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.

Style: The Lingenfelder fox-label Dornfelder is a **dry, fruity** red wine with a hint of spice on the pallet. It works very well with all different cold meats or as a companion to your cheese plate. The grape skin tannins give it a nice structure however it is not too heavy. Try it slightly chilled!

Grape Variety		Dornfelder
Soil		loess
Vintage		2010
Style		lean, fruity, dry
ABV		12.5 %
Acidity		6 g/l
Residual Sugar		1 g/l
Serving Temperature		14 °C