


lingenfelder owl-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**.

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 owl-label Pinot Grigio is a **dry, full-bodied** wine with a deep golden colour. The late harvest quality leads to a rich, complex flavour diversity. A perfect match with different sea foods, pasta or lamb - it can even handle a foie gras.

Grape Variety		Pinot Grigio
Soil		loess
Vintage		2013
Style		complex, dry
ABV		12.5 %
Acidity		6,5 g/l
Residual Sugar		4,5 g/l
Serving Temperature		12 - 14 °C