


lingenfelder hare-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 viniculture.

Style: The Lingenfelder hare-label Gewürztraminer is a **aromatic, dry** wine with attractive perfumed **lychee and rose pedal** aromas. The bit of residual sugar is a most welcome contrast to the spicy and earthy notes. A perfect match with **Asian** and Mediterranean inspired dishes.

Grape Variety		Gewürztraminer
Soil		sandy, clayey
Vintage		2016
Style		aromatic, spicy, rose pedal
ABV		12.5 %
Acidity		5,5 g/l
Residual Sugar		8 g/l
Serving Temperature		8 -10 °C