

lingenfelder bee-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 bee-label Morio-Muscat is a **sweet, lean** wine with an aromatic taste. Hints of nutmeg and citrus flavours are present. It works very well with spicy asian foods or as a desert wine that is not too sweet.

Grape Variety		Morio-Muskat
Soil		loess
Vintage		2013
Style		sweet, fruity, aromatic
ABV		8.5 %
Acidity		7 g/l
Residual Sugar		55 g/l
Serving Temperature		10 - 12 °C