type:	**Dornfelder QbA trocken**
growing region:	Pfalz Weisenheimer
soil profile:	sandy loess
alcoholic level:	12,69 % Vol.
residual sugar:	2,1 g/l
acidity:	4,6 g/l
vinification:	healthy grapes 12 days must fermentation matured in big wooden casks
winedescription:	A very appealing red wine with a deep blue-violet colour. A bouquet of delicious morello cherries herrlicher Duft nach Sauerkirschen, elder and blackberries. A fruity and dry tasting-experience. Really delicious!
drink temperature:	18° C
food recommendation:	game, lamb, roast, spicy pork