



St. Christopher

Liebfraumilch



The name Liebfraumilch, today undoubtedly the most popular German wine in the world, has for centuries been designated a typical Rhine wine. It originated from wine produced by monks in the grounds of the Liebfraumilch monastery in Worms, Rheinhessen and was then called "Liebfauenminch", Minch being the old German word for Monk. The name altered slightly with the language changes of the Middle Ages, becoming first "Liebfraunmilch" and then "Liebfraumilch" as it is today.

The general characteristics of this wine are its pale golden color, its fine bouquet and its mild, smooth taste, making it the perfect accompaniment to light dishes such as poultry or fish.

This wine has undergone the strict quality control tests required by the German Government and has been awarded the right to display the name Qualitätswein.

Qualitätswein bestimmter Anbaugebiete (QbA) is the category, which includes the largest quantity of German wines. It comes from one of the 13 specified wine-growing regions and is made from approved grape varieties that have ripened sufficiently to assure that the wine will have the style and traditional taste of its region. Light, refreshing and fruity, these wines are meant to be consumed while young for everyday enjoyment, or with meals.

Should be served at a temperature of about 55°F, in order to bring out all the charm and character.

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