



# 2020 Lieb Estate Teroldego-Lagrein

North Fork of Long Island

## Wine Specs

Blend: 66% Teroldego and 34%  
Lagrein

Harvested: October 2020

Malolactic Fermentation: 100%

Aging: 6 months, Hungarian oak

Bottling: May 2021

Alc/Vol: 12.8%

Acidity: 6.98 g/L

pH: 3.63

RS: 0 g/L



## Wine Specs

Medium bodied, dry red wine made in the traditional style using two Northern Italian red grape varieties. 2020 saw extremes on either end of the growing season. Warm, dry conditions pushed ripening along at a faster than average pace. In mid-late October, Mother Nature gifted us with three weeks of heavy rainfall that proved challenging for our red wine harvest.

## Winemaker's Notes

Fermented in open-top tanks, the wine spent 15 days on the skins, including 3 days pre-ferment undergoing the punchdown method throughout. Aged for 6 months in Hungarian oak before bottling. 480 cases were made.

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