

## Juliuspital Müller-Thurgau dry 2022


### Producer


The oldest wine cellar in Würzburg, dating from 1576 with its 250 metre long corridor, is still the heart of the wine production in the Juliuspital. In the large wooden barrels, 220 in total, mature wines from the most valuable vineyards in Franconia.


### Vintage report

The vintage 2022 was highly influenced by a heat period starting in May and ending in August / September. During that time, there was little rainfall and a lot of tropical nights. Just before harvest, rain began to fall and even though the conditions were quite tough, our team in the vineyards managed to harvest healthy and ripe grapes. The resulting wines from vintage 2022 are well balanced ones with moderate acidity. (Juliuspital)

### Characteristics

 juicy, fruity

 pear, mirabelle, spicy finish

 steamed fish, vesper plate

### Facts

Grape Variety Müller-Thurgau

Terroir various vineyard sites in the region of Franconia

Appellation Franconia

Vinifikation Selected grapes with high quality level, fermentation in stainless steel tanks at 16 - 18 C° and aging on its own yeast.



Alcohol	Residual Sugar	Acidity
12 %vol	5.6 g/l	6.1 g/l

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