



# Juliusspital Bacchus semidry 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 Juliusspital. 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. (Juliusspital)

# **Characteristics**

hectarine, yellow apple

Mouh: fruit driven, charming sweetness

Q thai cuisine

### Facts

Grape Variety	Bacchus
Terroir	verschiedene Weinbergslagen in der Region Franken
Appellation	Franconia
Vinifikation	chilled fermentation at 16- 18°C, aging on fine lees in stainless steel

Alcohol	Residual Sugar	Acidity
11.5 %vol	15.4 g/l	6.3 g/l

Art.No. JU31-22

Package 0,75 l