



P. J.
VALCKENBERG
WEINHANDELSHAUS

Würzburger Silvaner

Würzburger Silvaner dry 202

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)

"Harvest kicked off in early September. The Silvaner and Pinot grapes from VDP.ERSTE LAGE® and VDP.GROSSE LAGE® sites were brought in at record pace to preserve the perfect concentration and freshness in the cellar before the rains set in.

Characteristics

 pineapple, citrus

 exotic fruit combination paired with a fine minerality.

 asparagus, grilled fish

Facts

Grape Variety	Silvaner
Terroir	shell limestone, different vineyard sites from Würzburg
Appellation	Franconia
Vinifikation	Selected grapes with high quality level, cold fermentation in stainless steel tanks for 30 days at 16 - 18 C° and aging on its own yeast.

Alcohol	Residual Sugar	Acidity
12.5 %vol	2.2 g/l	6.4 g/l



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