

Juliusspital Bacchus semidry 2019

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

Vintage 2019 was again a very hot and dry summer. Temperatures reached up to $40~^{\circ}$ Celsius which causes enormous stress for the vines, in addition grape skins could be harmed by the UV exposure resulting in sunburn. To save our vineyards from later effects and keep them vital we reduced the yield from the beginning with a 'gentle pruning'. Under the influence of the sun several grapes were shriveling and reducing the yield even more. Nevertheless, the show must go on. We started early in September with the yield, picking ripe and completely healthy grapes. The acidity structure was very balanced.

Characteristics

ripe juicy apple aroma

ripe fruit aroma of apple and peach, racy acidity

Asian dishes, Sushi

Facts

Grape Variety Bacchus

Terroir different vineyard sites located in the Franken region

Appellation Franconia

Vinifikation selected grapes with high quality level, fermentation in

stainless steel tanks for around 30 days by 16- 18 $\ensuremath{\text{C}^{\circ}}$

Alcohol	Residual Sugar	Acidity
11.5 %vol	12.1 g/l	6.1 g/l



