

## Juliuspital Müller-Thurgau dry 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 Juliuspital. 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 °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

-  floral bouquet, yellow apple and nutmeg aroma
-  softly and gentle aroma, juicy with aromas of ripe fruits, fine spiciness
-  fish, white meat, salads

### Facts

Grape Variety	Müller-Thurgau
Terroir	different vineyard sites located in the Franken region
Appellation	Franconia
Vinifikation	selected grapes with high quality level, fermentation in stainless steel tanks by 16- 18 C° and ageing on it's yeast

Alcohol	Residual Sugar	Acidity
12.5 %vol	4.4 g/l	6.3 g/l



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