

Würzburger Silvaner dry 2018




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 winter season was cold and damp, also unusual long. The shoot started very early, so did the bloom. The vines gained a boost of vegetation; this lead of approximately two or three weeks will last till the harvest. From the beginning of June, the year was very hot and extremely dry. On the one hand perfect conditions for a healthy vintage but on the other hand Juliusspital only had rainfalls with thunderstorms. At 20th of August - unbelievable early – they started to harvest.

Characteristics

-  pineapple, ripe pear
-  fine minerality, apple and citrus aroma, balanced acidity
-  asparagus, grilled fish

Facts

Grape Variety	Silvaner
Terroir	different vineyard sites located in the Franken region
Appellation	Franconia
Vinifikation	selected grapes with high quality level, cold fermentation in stainless steel tanks for 30 days by 16- 18 C° and ageing on it's yeast

Alcohol	Residual Sugar	Acidity
13 %vol	1.9 g/l	5.9 g/l



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