

## Juliuspital Bacchus semidry 2017




### 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

The year 2017 brought different challenges. The shoot started unbelievably early; and unfortunately, Juliuspital had damage due to late frost at the end of April. Heavy rainfall during the summer months saved the growth but then at the beginning of August a hailstorm badly hit the Würzburger Stein. The Juliuspital team experienced the earliest harvest ever in the Franconian region. The unstable weather conditions during harvest put a lot of pressure on our time management. But in the end, it paid off. They received all the qualities from juicy, brilliant and elegant to mineral, very structured and full-bodied in the cellar.

### Characteristics

-  apricot, ripe banana, apple
-  juicy, animating acidity,
-  green curry, sushi, raw fish dishes

### 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 C°

Alcohol	Residual Sugar	Acidity
11.5 %vol	12.6 g/l	6.6 g/l



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