



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Juliuspital Müller-Thurgau

## Juliuspital Müller-Thurgau 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 Juliuspital. 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 Juliuspital only had rainfalls with thunderstorms. At 20th of August - unbelievable early – they started to harvest.

### Characteristics

-  floral bouquet, aroma of yellow apple
-  softly and gentle aroma, juicy with aromas of ripe fruits
-  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 for around 30 days by 16- 18 C° |



| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 12 %vol | 4.6 g/l        | 5.7 g/l |

Art.No. JU11-18