

Iphöfer Silvaner dry 2020

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 2020 shows healthy and high-quality grapes. Due to favorable weather conditions, expecting juicy, sappy and bracing wines with an enjoyable acidity and fantastic variety of flavors. With about 30% less than average vintage, for second year in a row they have another small amount of wine in our cellars. Harvest season started on the 8th of September and finished 24 days later in the beginning of October.

Characteristics

👃 commex aromas of quince, tangerine, subtle herbal note.

👅 spicy, mineral, fresh acidity

🍷 asparagus dishes, fried fish, saltimbocca

Facts

Grape Variety	Silvaner
Terroir	Steep slopes of the Steigerwald, Keuper soil, south-facing, protected from cold north and east winds
Appellation	Franconia
Vinifikation	chilled fermentation at 16- 18°C in steel tank for 30 days, aging on fine lees in stainless steel

Alcohol	Residual Sugar	Acidity
13 %vol	3.8 g/l	5.9 g/l



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