

Juliuspital Müller-Thurgau dry 2021


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

As in previous years, the 2021 wine year got off to its usual mild start. In mid-February, the thermometer reached double-digit frost temperatures with minus 17° Celsius. Fortunately, however, the vines were unimpressed. The frequent and abundant rainfall in June and July required intensive foliage work and plant protection measures. In these weather conditions, downy mildew and powdery mildew spread rapidly. Cool nights and sunny, not too hot days in September and October promoted the ripening and development of aromas. The grape harvest began in mid-September.

Characteristics

 juicy, fruity

 pear, mirabelle, spicy finish

 steamed fish, vesper plate

Facts

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| Grape Variety | Müller-Thurgau |
| Terroir | various vineyard sites in the region of Franconia |
| Appellation | Franconia |
| Vinifikation | Selected grapes with high quality level, fermentation in stainless steel tanks at 16 - 18 C° and aging on its own yeast. |

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 12 %vol | 5 g/l | 6.5 g/l |



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