

Juliuspital Scheurebe semidry 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

 gooseberry, pineapple

Moth: animating interplay of sweetness and acidity

 stir-fry dishes, poultry

Facts

Grape Variety	Scheurebe
Terroir	different vineyard sites from Franken region
Appellation	Franconia
Vinifikation	chilled fermentation at 16- 18°C, aging on fine lees in stainless steel



Art.No. JU30-21