

# Würzburger 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 that 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**



pineapple, citrus

exotic fruit combination paired with a fine minerality.



asparagus, grilled fish

### **Facts**

**Grape Variety** Silvaner

shell limestone, different vineyard sites from Würzburg Terroir

Appellation

Vinifikation Selected grapes with high quality level, cold fermentation in

stainless steel tanks for 30 days at 16 - 18  $\ensuremath{\text{C}^{\circ}}$  and aging on its

own yeast.

Alcohol	Residual Sugar	Acidity
13 %vol	3.6 g/l	6.2 g/l



