

Würzburger Silvaner 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 Juliusspital. 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

 pineapple, citrus

 exotic fruit combination paired with a fine minerality.

 asparagus, grilled fish

Facts

Grape Variety	Silvaner
Terroir	shell limestone, different vineyard sites from Würzburg
Appellation	Franconia
Vinifikation	Selected grapes with high quality level, cold fermentation in stainless steel tanks for 30 days at 16 - 18 C° and aging on its own yeast.

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



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