

Würzburger Silvaner dry 2019




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 2019 was again a very hot and dry summer. Temperatures reached up to 40 °Celsius which causes enormous stress for the vines, in addition grape skins could be harmed by the UV exposure resulting in sunburn. To save our vineyards from later effects and keep them vital we reduced the yield from the beginning with a 'gentle pruning'. Under the influence of the sun several grapes were shriveling and reducing the yield even more. Nevertheless, the show must go on. We started early in September with the yield, picking ripe and completely healthy grapes. The acidity structure was very balanced.

Characteristics

-  pineapple, citrus fruit
-  exotic fruit combo paired with a fine minerality
-  asparagus, grilled fish

Facts

Grape Variety	Silvaner
Terroir	different vineyard sites located in the Franken region
Appellation	Franconia
Vinification	selected grapes with high quality level, cold fermentation in stainless steel tanks for 30 days by 16- 18 C° and ageing on it's yeast

Alcohol	Residual Sugar	Acidity
13 %vol	3.3 g/l	6.2 g/l



Art.No. JU32-19