

Grapes

100% Silvaner

Region/Appellation

Franken, Germany

Alcohol by volume

12.00%

Residual Sugar

3.8 g/l

pH

3.4

Total Acidity

4.27 g/l

Drinking Window

2023 - 2033

Tasting Guide



Tasting note printed

26/04/2024

Silvaner 2017, Franken Germany

Winemaker Notes

Floral notes (acacia) on the first nose, then the wine opens up and reveals fruitier notes (quince, peach). Broad and supple on entry, with medium acidity. The palate is structured by aromatic freshness. Notes of white flowers on the finish.

Vineyard

Clay-limestone over shell-limestone dating from the Triassic period (235 to 245 million years).

Winemaking

Direct pressing (pneumatic pressing). Cold static settling followed by fermentation in temperature-controlled (16-20 °C) stainless steel vats. Matured in stainless steel vat on fine lees for 3 months.

Vintage

The 2016/2017 winter was relatively mild and dry overall, followed by fluctuating weather conditions in spring. The fermentations got off to a gentle start. The musts are displaying excellent balance with good tension and the characteristic aromatic profile of our Rieslings with notes of Mirabelle plum and citrus fruit combined with exceptional minerality thanks to the schist soils on the hillsides. The good acidity levels in this vintage indicate that the wines will have excellent cellar-ageing potential.

Food match

Grilled and Roasted White Meats

Great as an aperitif or dishes with sauerkraut.

