

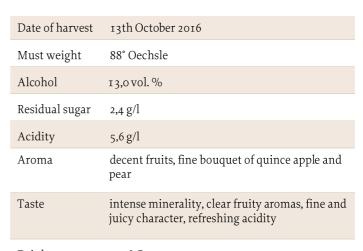


grown in the Franconian top site Julius-Echter-Berg – this Silvaner is a prime example of the Franconian viniculture. Our classic!

It is distinctly characterized by its terroir: which keupersoil is laced throughout with reed sand stone giving this Silvaner its unique fruity and spicy flavour.

Its bouquet has fine hints of apple and quince. On the palate this wine expresses its complete roundness and strength: The minerality and the spicy gypsum notes are very typical for this Silvaner. The mild acidity and the clear fruity aromas make this Silvaner a real enjoyment. The long finish let the fruity and spicy aromas last even longer on the palate. A true indulgence!

This Silvaner suits perfectly to savory roasted fish or to light, slightly aromatic meat like veal tenderloin or fine pork fillets.



Drink temperature 10° C



