

2016 Iphöfer Kalb Silvaner dry VDP.ERSTE LAGE



The site Iphöfer Kalb is a steep slope exposed to the south. The gypsum soil warms up easily which leads to elegant wines with fresh and vital flavors and a fine fruitiness. The mild climate and the long vegetation period enable the vines to collect many minerals from the dark gypsum soil. This results in fruity and substantial wines.

Silvaners from Iphofen are strong, full-bodied wines with a savory aftertaste and a remarkable storability. Their unique character is evoked by the terroir: Not only is the pleasant mineral flavor very present in taste. Also the high share of chalk in the soil leads to a high quantity of extracts in the wine that buffers the acids. The bouquet is very clear with a subtle fruitiness.

Decanter's tastings director Christelle Guibert recommends this Silvaner in the section "weekday wines" of the Decanter magazine: *"A visionary estate that's one of Franconia's leading Silvaner producers. This is intense and focused with white stone and citrus fruits, the palate driven by fruit purity and minerality. Easy to spot with its distinctive bottle shape."* (Decanter 04/2018, p 95).

Date of Harvest	1st October 2016
Must weight	90° Oechsle
Alcohol	13 vol.%
Residual sugar	3.2 g/l
Acidity	5.5 g/l
Aroma	subtle fruitiness, fine bouquet of quince, apple and pear
Taste	spicy flavour of gypsum, subtle minerality, clear fruity flavours, fine juicy taste

Drink temperature 10° C

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