

2019 Iphöfer Julius-Echter-Berg Silvaner Grand Cru dry

It's the first-class Franconian site, 'Julius-Echter-Berg', where fantastic wines such as our Silvaner Grand Cru come from. It ranks among our best – you will taste it!

This Silvaner has an intense bouquet and a full body. At the moment it is still a bit closed in taste, but already presents an astonishing range of flavours: Fine hints of yellow fruits, spicy aroma and a clear and distinctive mineral tone, very typical for our Silvaners, making this wine a true indulgence.

To create such a premium wine a great deal of work was necessary in both the wine cellar and the vineyard. In the early stage of ripeness, for example, we divided each grape to ensure perfect conditions for the future vegetation process and to reduce the number of grapes on the vine. Enabling the growth and efficiency of the vine to concentrate on the few grapes left.

Indeed, as a young wine, this Grand Cru is already one of pure indulgence! However, its best times are yet to come. In about 10 years it will have reached its peak. A mature wine devotee will open it in 20 years' time with the greatest pleasure of experiencing its aromas which will then have developed to perfection.

Reviews:

94 p. Robert Parker's Wine Advocate

94 p. James Suckling



Harvest date	17th September 2019
Must weight	94° Oechsle
Alcohol	13,5 vol.%
Residual sugar	2,6 g/l
Acidity	6,5 g/l
Aroma	characterized by the mineral notes coming from the soil, wild herb notes, nectarine, apricot
Taste	intense, powerful and long-lasting, full flavoured herbal character, evolves slowly on the palate, balsamic richness, a bit creamy
Drinking temperature	10° C
