



WEINBAU SEIT 1630

HANS WIRSCHING

2020 Iphöfer Kalb Silvaner dry VDP.ERSTE LAGE

"This Silvaner is our classic and goes well with many occasions."

To the east of Iphofen lies an independent mountain that was deforested in the Middle Ages and was therefore called "bald mountain". Here the gypsum content is higher and the wines are lighter in character.

Our Keuper soil is a sedimentary rock of clays interspersed with fine and thicker veins of gypsum. Keuper wines have power and a full body, like the opulent marshlands in which the rock was formed. The older the vines, the better this so-called "terroir" can be tasted: subtle fruity notes, a spicy, herbal aroma and a strong, mineral flavour that lingers.

With a 40% share, Silvaner is the most important grape variety here. We focus on Franconian dry Silvaner, i.e. without testable sweetness. With Silvaner, you can feel the soil on which it was grown. That is why it used to be called "earthy". Silvaner is the ideal wine to accompany food, especially where food is prepared as gently and naturally as possible.

In the nose, it is discreetly fruity and finely aromatic, with a clear, slightly herbal-spicy character. The taste is balanced and rounded with a fine, pleasant acidity.



Date of Harvet	21st September 2020	Alcohol	13 % vol.
Residual sugar	2.4 g/l	Acidity	6.0 g/l
Drinking temperature	10-12 °C	Drink through	2027
Drink recommendation	Asparagus, fennel, onions, potatoes, vegetable stew, vegetable casserole, light fish cuisine, chicken, veal		



Foto: Armin Faber

WEINGUT HANS WIRSCHING KG

Ludwigstraße 16 · D-97346 Iphofen · Postfach 40 · D-97343 Iphofen

Telefon 0 93 23-87 33 0 · Fax 0 93 23-87 33 90 · info@wirsching.de · www.wirsching.de · www.wirsching-shop.de