



Silvaner Spätlese Trocken

WINE DESCRIPTION:

Indulge in the sublime elegance of our Franken Region Silvaner Spätlese Trocken, a testament to the unique terroir and craftsmanship of Germany's esteemed Franken wine region. With its pristine clarity and pale straw hue, this wine captivates the eye before enchanting the palate with its exquisite flavors. Emanating from the heart of Franken, this Silvaner Spätlese Trocken offers a captivating bouquet of ripe orchard fruits, complemented by delicate hints of citrus zest and floral undertones. Each sip reveals a harmonious interplay of flavors, from the crisp freshness of green apple to the nuanced complexity of white peach and a subtle minerality that speaks to the wine's terroir. Crafted in the Trockene style, this Silvaner Spätlese showcases a perfect balance between natural fruit sweetness and racy acidity, imparting a refreshing vibrancy that lingers long after the last sip. Whether savored on its own or paired with a variety of culinary creations, this wine is sure to elevate any occasion with its undeniable charm and sophistication. Embrace the essence of Franken's winemaking heritage with our Silvaner Spätlese Trocken, a timeless expression of excellence from one of Germany's most esteemed wine regions.

REGION:

The Franken Region is located middle to eastern Germany in the state of Bavaria. The soil, the grapevine variety, the microclimate, and the winegrower's love for their vines, along the River Main and on the slopes of the Steigerwald, there are vineyards as far as the eye can see. All these elements contribute to top quality wines. The Bocksbeutel bottle is almost synonymous with quality wines and wines with special attributes specifically from the Franken Region.

SOILS:

Shell limestone

VINTAGE: 2022

ALCOHOL: 13.0% VOL.

ACID: 5.6 G/L

RESIDUAL SUGAR: 0.5 G/L

ESTATE BOTTLING/BOCKSBEUTEL

CONTENTS: 0.750 ML

DRY WHITE WINE FROM FRANCONIA/GERMANY

CONTAINS SULFITES

DRINKING TEMPERATURE: 9-11 °C / 48-52 F



Lucky Grapevine
IMPORTS, INC.

Since the 1920's, Paul Schmitt took over his parent's mixed agricultural business and built it into a widely respected winery. Today our family run winery produces exclusively natural, pure, fully fermented wines that are never fortified with any added sugar. You will receive natural, authentic reflections of the respective variety, location and vintage. With this winemaking philosophy, you do get honest and characterful wines that are second to none.

Weingut
TROCKENE SCHMITTS
Randersacker
Ferienwohnungen