

Escherndorfer Lump Silvaner



- **Vintage: 2023**
- **Variety: Silvaner**
- **Single vineyard: Escherndorfer Lump**
- **88 points Eichelmann 2025**
- Drinking temperature: 8-10 °C
- Residual sugar: 3,2 g/l
- Acidity: 5,4 g/l
- Alcohol: 12,5 %Vol
- Contains sulphites

Silvaner stands for Franconia like no other grape variety. As does the world-famous Escherndorfer Lump vineyard. The vines grow on almost pure shell limestone, which gives the Silvaner its unmistakable minerality and spiciness. For this Silvaner, we worked with a maceration period to get the very best out of our berries. The wine then rested in a stainless steel tank on the lees until bottling. The ageing on the full lees gives the wine more substance, makes it longer-lasting and lends it more complexity thanks to the reductive notes.

It has a convincing aroma of hay and herbs, as well as a hint of apple. On the palate, it convinces with herbal spice and a delicate acidity structure.