2020

Adress  Klinikstraße 1 / D- 97070 Würzburg
Phone   0049/931-393-1400
Fax     0049/931-393-1414
mail    weingut@juliusspital.de
Homepage www.juliusspital-weingut.de
The wine estate Juliusspital

Julius Echter, Prince Bishop of Würzburg, founded the charitable and non-profit foundation Juliusspital in 1576 along the lines of the Hospices de Beaune. To this day, the Juliusspital foundation still runs a hospital, a nursing home as well as a number of institutions of public need. The proceeds from the wine estate support these social tasks.

The wine estate owns vineyards all across the Franconian area and also in each of the top five sites: Würzburger Stein, Randersackerer Pfülben, Iphöfer Julius-Echter-Berg, Rödelseer Küchenmeister and Echerndorfer Lump. Silvaner is the predominant grape variety, but classic grape varieties like Riesling or Pinot grapes are also cultivated.

The different types of soil and micro-climates of the sites are the reason for the variety and individuality of the Juliusspital wines. The ecologically compatible cultivation in our vineyards (which requires a great deal of hand labour), and the fact that we strictly limit our yields further accentuate the character of our wines.

The wines are fermented in stainless steel or in big wooden barrels. Some of the oak barrels in the historical cellar are over a century old. In the end, our wines are mostly bottled in the “Bocksbeutel”, the traditional bottle of the Franconian region.

A short description in numbers:

- Wine growing area: 180 ha
- Production/Year: <1.200.000 bottles/ 100.000 cases
- Most important sites: Würzburger Stein, Iphöfer Julius-Echter-Berg, Randersackerer Pfülben, Escherndorfer Lump
- Grape varieties
   - 43 % Silvaner / 17 % Müller-Thurgau
   - 20 % Riesling / 6 % Spätburgunder (pinot noir)
   - 4 % White burgundy / 10% different varieties (for example: Scheurebe, Traminer, Pinot Gris and the regional speciality Rieslaner and others)
- Average vintage: 65 hl/ ha

Best vintages of the last ten years: 2009, 2012, 2015, 2018
## THE FOUR TIERS OF VDP. CLASSIFICATION

<table>
<thead>
<tr>
<th>Tier</th>
<th>Description</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VDP.GROSSE LAGE</strong> – GROSSES GEWÄCHS</td>
<td>VDP.GROSSE LAGE designates the very best vineyards of Germany, within which the finest parcels have been narrowly demarcated. With their site-specific characteristics, these wines are particularly expressive and have exceptional aging potential. They are planted with traditional varieties best suited to a particular site, as determined by each region.</td>
<td><img src="https://via.placeholder.com/150" alt="Image" /></td>
</tr>
<tr>
<td><strong>VDP.ERSTE LAGE</strong></td>
<td>VDP.ERSTE LAGE designates first-class vineyards with distinctive characteristics. They provide optimal growing conditions, as evidenced over a long period of time. They are planted with traditional varieties, as determined by each region.</td>
<td><img src="https://via.placeholder.com/150" alt="Image" /></td>
</tr>
<tr>
<td><strong>VDP.ORTSWEIN</strong></td>
<td>VDP.ORTSWEINE, or village wines, originate from a village’s good, traditional vineyards that are planted with grape varieties typical of their region. Yield restrictions are also a criterion for wines of this category.</td>
<td><img src="https://via.placeholder.com/150" alt="Image" /></td>
</tr>
<tr>
<td><strong>VDP.GUTSWEIN</strong></td>
<td>VDP.GUTSWEINE, or regional wines, originate from an estate’s holdings within a region. They are entry-level wines that meet the general quality standards prescribed by the VDP and provide a good introduction to the VDP’s hierarchy that inherently links wine quality with origin.</td>
<td><img src="https://via.placeholder.com/150" alt="Image" /></td>
</tr>
</tbody>
</table>
VDP.GROSSE GEWÄCHSE (GG)
GREAT GROWTH, GRAND CRU

These premium dry wines originate from the very best vineyards in Germany, the finest parcels have been narrowly demarcated and classified. With their specific natural characteristics these top sites provide optimal growing conditions for the grapes. Besides the vineyard parcels, the region’s traditional grape varieties are also determined and classified for the GG’s. The maximum yield is restricted to 50hl/ha. In addition, the grapes have to be harvested by hand while the sugar content has to be at least at Spätlese level.

After a cool and slow fermentation, the wines are maturated for six months on their fine yeast in big old wooden barrels, at approximately 30%, and in 500 litre tonneaux barrels.

These wines reflect the optimum of each vintage. They show a unique character due to their mineral structure but also through their complex and expressive flavor. These wines made for special moments and have an exceptional aging potential.

**PRICE / BOTTLE 750 ML**

wine no. 170214 G  
2017 Würzburger Stein Silvaner GG dry
Intense bouquet of yellow plum and pear with a hint of caramel. Enormous pressure on the palate. Rich in finesse and animating on the tongue. Very complex combined with a finish that is long and memorable.
alcohol: 13,5 % vol.
GREAT GROWTH

wine no. 174214 G  
2017 Iphöfer Julius-Echter-Berg Silvaner GG dry
Subtle and delicate. Herbal aromas paired with yellow fruits. Soft feeling in the mouth, but also demanding and intense on the palate. A complex, full-bodied wine with enormous tension.
alcohol: 13.0 % vol.
GREAT GROWTH

wine no. 170314 G  
2017 Würzburger Stein Riesling GG dry
Very dense and brilliant. Aromas of lime and peach with nuances of black pepper. Straight and demanding. Dense and complex wine combined with a long finish and a racy acidity. It’s a fascinating combination of power and finesse with great potential.
alcohol: 12,5 % vol.
GREAT GROWTH

wine no. 177914 G  
2017 Volkacher Karthäuser Weißer Burgunder GG dry
In the nose subtle aromas of vanilla combined with caramel, a hint of brioche and mandarin. Fine balance of herbal and woody aromas. Very powerful on the palate. Nutty style with almonds and walnuts; pure precision and very mineral!
alcohol: 13.0 % vol.
GREAT GROWTH
PREMIUM NOBLE SWEET

Following wines with natural ripe sweetness are labeled with one of the traditional Prädikate: Auslese, Beerenauslese or Trockenbeerenauslese. Every wine a perfect fit for desserts or aperitifs.

PRICE / BOCKSBEUTEL 500 ML

wine no. 180748
2018 Würzburger Stein Riesling Auslese
Exotic aromas of stone fruit, passion fruit and mango paired with smooth components of honey. On the palate juicy with an enduring aftertaste.
alcohol: 9,5 % vol. residual sugar: 117,0 g/l

wine no. 173848
2017 JULIUSSPITAL Rieslaner Auslese
Exotic aromas ranging from pineapple to passion fruit and mango. Animating and inciting interplay of sweetness and acidity with a smooth finish.
alcohol: 10.0 % vol. residual sugar: 102.7 g/l

wine no. 150758
2015 Würzburger Stein Riesling Beerenauslese
Intense nose of ripe apricot, orange zest and glaceéd ginger, marzipan and honey. Fresh mint and balm. Very present on the palate, racy and endlessly juicy. Grapefruit and lime in the finish.
alcohol: 8.0 % vol. residual sugar: 207.00 g/l

wine no. 150768
2015 Würzburger Stein Riesling Trockenbeerenauslese
Golden reflexes with aromas of dried mango, citrus zest and honey with a hint of nuts. Very opulent and great enamel, almost exuberant. Complex citrus, mango, pineapple, apple syrup, and white pepper on the palate.
alcohol: 9.0 % vol. residual sugar: 235.10 g/l
VDP.ERSTE LAGE
PREMIER CRU

VDP.ERSTE LAGE designates first-class vineyards with distinctive characteristics. They provide optimal growing conditions, as evidenced over a long period of time. They are planted with traditional varieties, as determined by each region.

If we provide a wine with natural, ripe sweetness from a VDP.ERSTE LAGE it would be labeled with one of the traditional Prädikate: Kabinett or Spätlese.

<table>
<thead>
<tr>
<th>Wine No.</th>
<th>Name</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
<th>Grape</th>
<th>Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>192214</td>
<td>2019 Würzburger Abtsleite Silvaner</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 13.50</td>
<td>Silvaner</td>
<td>VDP.ERSTE LAGE dry</td>
<td>Pleasant scent of yellow apples and pears. This Silvaner is delicate with a lot of freshness and juiciness. Alcohol: 13.0 % vol.</td>
</tr>
<tr>
<td>196214</td>
<td>2019 Rödelseer Küchenmeister Silvaner</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 13.50</td>
<td>Silvaner</td>
<td>VDP.ERSTE LAGE dry</td>
<td>Playful Silvaner with a potpourri of ripe yellow fruits and white flowers, nice acid and a good grip. Alcohol: 13.0 % vol.</td>
</tr>
<tr>
<td>190514</td>
<td>2019 Würzburger Stein Silvaner</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 15.00</td>
<td>Silvaner</td>
<td>VDP.ERSTE LAGE dry</td>
<td>Manifold and complex wine. In the nose aromas of yellow apples and pears. Mineral and powerful with a lot of depth on the palate. Alcohol: 13.0 % vol.</td>
</tr>
<tr>
<td>190614</td>
<td>2019 Würzburger Stein Weißer Burgunder</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 15.00</td>
<td>Weißer Burgunder</td>
<td>VDP.ERSTE LAGE dry</td>
<td>Delicate fruit aromas of nectarine and pineapple. On the palate pleasant, juicy and dense. Alcohol: 13.0 % vol.</td>
</tr>
<tr>
<td>190714</td>
<td>2019 Würzburger Stein Riesling</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 15.00</td>
<td>Riesling</td>
<td>VDP.ERSTE LAGE dry</td>
<td>Intensive aromas of grapefruit, apricot and lime. On the palate juicy, complex and very precise. Alcohol: 13.0 % vol.</td>
</tr>
<tr>
<td>175914</td>
<td>2017 Iphöfer Kronsberg Riesling</td>
<td>VDP.ERSTE LAGE</td>
<td>dry</td>
<td>€ 13.00</td>
<td>Riesling</td>
<td>VDP.ERSTE LAGE dry</td>
<td>A delicate aroma of pome fruit meets spicy and fresh herb spices, cool minerality, well balanced. Alcohol: 12.5 % vol.</td>
</tr>
<tr>
<td>192724</td>
<td>2019 Würzburger Abtsleite Muskateller Kabinett</td>
<td>VDP.ERSTE LAGE (off dry)</td>
<td>Kabinett</td>
<td>€ 15.00</td>
<td>Muskateller</td>
<td>VDP.ERSTE LAGE (off dry)</td>
<td>In the nose aromas of pineapple and lychee. Playful and exotic palate opening, animating sweet-acid. Alcohol: 12.5 % vol.</td>
</tr>
<tr>
<td>182434</td>
<td>2018 Würzburger Abtsleite Traminer Spätlese</td>
<td>VDP.ERSTE LAGE (off dry)</td>
<td>Spätlese</td>
<td>€ 18.00</td>
<td>Traminer</td>
<td>VDP.ERSTE LAGE (off dry)</td>
<td>Fruity-exotic aromas of honey, rose and nutmeg, lively acidity with a delicate sweetness. Alcohol: 12.5 % vol.</td>
</tr>
</tbody>
</table>
VDP.ORTSWEIN
SOURCED FROM SUPERIOR SOILS

VDP.ORTSWEINE originate from a village’s best vineyards that are planted with typical grape varieties of the region. These wines represent the different villages with their typical character of the particular soil and microclimate. Fruit impressions of the grape variety are combined with characteristic mineral notes. All wines are bottled in the typical green ‘Bocksbeutel’.

PRICE / BOCKSBEUTEL 750 ML

wine no. 191214
2019 Würzburger Silvaner VDP.ORTSWEIN dry
In the nose inciting aroma of pineapple, pear, green apple, fine minerals.
alcohol: 13.0 % vol.

wine no. 195714
2019 Iphöfer Silvaner VDP.ORTSWEIN dry
Perfect balance, elegant fruity notes of quince, mandarin.
alcohol: 13.0 % vol.

wine no. 191314
2019 Würzburger Riesling VDP.ORTSWEIN dry
Typical aromas of peaches and citrus fruits. A lively, racy acidity on the palate. Unbelievably exciting and complex in the finish.
alcohol: 13.0 % vol.

wine no. 190114
2019 Würzburger Müller-Thurgau VDP.ORTSWEIN dry
In the nose aromas of stone fruit. Initially smooth on the palate. Refreshing and playfully paired with an elegant acidity.
alcohol: 12.5 % vol.

wine no. 198614
2019 Thüngersheimer Grauer Burgunder VDP.ORTSWEIN dry
In the nose hints of mandarin and peach. On the palate honeydew melon and grapefruit, very balanced.
alcohol: 13.0 % vol.

wine no. 191024R
2019 Würzburger Bacchus VDP.ORTSWEIN
Playful fruity aromas and currant. On the palate elegant with its multifaceted playful character.
alcohol: 11.5 % vol.

wine no. 191324R
2018/2019 Würzburger Riesling Kabinett VDP.ORTSWEIN
Fine and mineral Riesling. Aromas of mirabelle plums and apricots. Delicate and elegant with a perfect sweet-acid ratio.
alcohol: 11.5 % vol.
**VDP.ORTSWEIN**

**RED WINE**

**PRICE / BOCKSBEUTEL 750 ML**

wine no. 189314
2018 Bürgstädter *Schwarzriesling* VDP.ORTSWEIN dry
A brilliant red in the glass with fruity aromas of cherry and red currant pared with subtle notes of plum. Mellow and elegant on the tongue with a soft mouthfeel and tannin structure.
alcohol: 12.5 % vol.

wine no. 189214
2018 Bürgstädter *Spätburgunder* VDP.ORTSWEIN dry
Typical red sandstone style with aromas of sweet cherries, red currants and blueberries. Full-bodied and dense.
alcohol: 13.0 % vol.

wine no. 171414
2017 Würzburger *Spätburgunder* VDP.ORTSWEIN dry
A hint of vanilla combined with intense aromas of blackberries and wild berries. Velvet and soft with a long aftertaste.
alcohol: 13.0 % vol.

wine no. 184814
2018 Iphöfer *Domina* VDP.ORTSWEIN dry
A deep, dark colour. Aroma of rich-ripe black currant, cherries and plum, harmonious tannin structure, smooth and full-bodied on the palate.
alcohol: 12.5 % vol.

**VDP.ERSTE LAGE**

**Premium Red**

**PRICE / BURGUNDERFLASCHE 750 ML**

wine no. 161514
2016 Würzburger Pfaffenberg *Spätburgunder* VDP.ERSTE LAGE dry
A first class Spätburgunder with a dark red colour. The nose opens with aromas of cherries and mocha united with a soft and balanced tannin structure. Rich and full-bodied on the palate, very elegant on the tongue. Completely matured in barrique barrels.
alcohol: 13.0 % vol.
The authentic entry-level – Young, lively and with a fruity style, and focused on the character of the particular grape variety. The wines originate from the estate’s holdings within a region, and they meet the stringent standards prescribed by the VDP.

<table>
<thead>
<tr>
<th>Wine No.</th>
<th>2019 Juliusspital</th>
<th>Variety</th>
<th>Origin</th>
<th>Wine Type</th>
<th>Price (€)</th>
</tr>
</thead>
<tbody>
<tr>
<td>198414</td>
<td>Silvaner</td>
<td>VDP.GUTSWEIN dry</td>
<td>Juliusspital</td>
<td>€ 8.50</td>
<td></td>
</tr>
<tr>
<td>199114</td>
<td>Müller-Thurgau</td>
<td>VDP.GUTSWEIN dry</td>
<td>Juliusspital</td>
<td>€ 7.50</td>
<td></td>
</tr>
<tr>
<td>190814</td>
<td>Bacchus</td>
<td>VDP.GUTSWEIN</td>
<td>Juliusspital</td>
<td>€ 8.00</td>
<td></td>
</tr>
<tr>
<td>197914</td>
<td>Weißer Burgunder</td>
<td>VDP.GUTSWEIN dry</td>
<td>Juliusspital</td>
<td>€ 8.50</td>
<td></td>
</tr>
<tr>
<td>192814</td>
<td>Riesling</td>
<td>VDP.GUTSWEIN dry</td>
<td>Juliusspital</td>
<td>€ 8.50</td>
<td></td>
</tr>
<tr>
<td>188014</td>
<td>JULIUS ROT</td>
<td>VDP.GUTSWEIN dry (red wine Cuvée)</td>
<td>Juliusspital</td>
<td>€ 8.50</td>
<td></td>
</tr>
</tbody>
</table>