

## Wine Estates in Germany



### Michael Fröhlich Escherndorf (Franken)

Region: FRANKEN  
Vineyards: Escherndorf (Lump)  
Varietals: Silvaner, Riesling, Scheurebe, Pinot varietals  
Owner: the Fröhlich family  
Wine-maker: Michael Fröhlich

Remarks: member of prestigious VDP association since 1997, with focus on dry wines, especially the traditional Silvaner varietal, and bottled in the Bocksbeutel (flagon)

The signature terroir of the Franken region is shell-limestone, and the signature varietal of Franken is the Silvaner. Both are to be found at the Fröhlich estate. The small and quaint old village of Escherndorf on the bank of the Main river is not far from the Baroque thriving city of Würzburg. The highly-rated Lump vineyard is on the outskirts of the village on a fairly steep slope, facing South.

Winemaking has been in the family for many generations and the estate is today managed by Eva & Michael Fröhlich. Although Escherndorf is old, the estate and buildings have seen modernization and the cellars are fully equipped with today's technology including stainless steel with gentle processing and cool fermentation.

Michael Fröhlich cultivates 11 hectares (27 acres) and bottles his wines in the traditional Bocksbeutel flagon. Recently he has changed to the stelvin closure, allowing the bottle to be stored standing, which is an advantage as many shelves are not suitable for laying down a Bocksbeutel shape. The Bocksbeutel glass shape is said to derive in the early 18<sup>th</sup> Century either from a ram's scrotum or from the old word Booksbüdel, with reference to a sack of container. The shape is protected for Franken wines.

The Silvaner vines were first introduced in 1659 to the region by the Cistercians monks, coming from the Kloster Eberbach monastery. The wines are dry, full-bodied, mineral-driven and lower in acidity compared to Riesling, with herbal characteristics, fresh hay or a touch minty.

