

Franconia

Winegrowing area:

Wine has been cultivated in Franconia's vineyards and cellars for over 1,200 years. Once virtually only produced by monasteries, today it's in the capable hands of many professional winemakers. The Franconian vines thrive on around 6,300 hectares. Just under 85 per cent of the vines are destined for white wines – primarily Silvaner, Müller-Thurgau and Bacchus. But the red wines are equally superb, some of them are velvety, some fruity and some piquant.

Weigand Vineyard

The way father and son work together in the vineyards is defined by the father's longstanding experience and the son's new ideas. Andi is 25 and the new cellar master in the vineyard. Full of enthusiasm and energy he bottles the kind of wine he would like to drink. He's one of a new generation of winemakers who want to make their mark. The focus is on the Silvaner. All the wines are fermented spontaneously in pre-used wooden or stainless-steel tanks. Almost all the wines grow on Keuper that lends them their seasoned aroma.

Wine recommendations:

2016 Silvaner trocken	0.2 l/0.75 l	7.50/26.00
2016 Scheurebe trocken	0.2 l/0.75 l	8.50/28.00

Typical regional dishes:

Marinated slices of shoulder of pork with wild garlic, marinated turnip, rustic bread crisps and salad of herbs	13.50
Franconia fried sausage with a black beer sauces, sauerkraut salad, mashed potato and fried onions	18.50
Pink pan-fried and braised wild boar with a lovage jus, Bamberg-style onion and a dumpling	27.50