

Franconia

The growing region:

Wine has been grown on the hills and matured in the cellars of Franconia for over 1200 years. Formerly almost exclusively the province of monasteries, today many secular vintners continue the tradition with care and attention. Franconian vines flourish on 6300 hectares. 85 percent of the wine grown here is white, especially Silvaner, Müller-Thurgau und Bacchus varieties. But the reds are also a treat - sometimes silky, sometimes fruity, sometimes remarkably fiery.

Zehnthof Luckert winery

Built in 1558, for four centuries Zehnthof in Sulzfeld am Main was a prince-bishopric property until Theo Luckert purchased it in 1970 and turned it into a wine business. It remained for his sons Ulrich and Wolfgang to build it into a winery whose fame extends far beyond the borders of its Franconian home. Its 17 hectares of vineyard stretching across the premium Franconian locations of Maustal and Cyriakusberg are planted mostly in Silvaner and Müller-Thurgau. All of the slopes are naturally green and since 2007 the Luckert family has been cultivating certain parcels fully organically. After careful picking by hand, the grapes are gently pressed and the must is matured in 2400 l barrels under the ancient arches of the cellar. In 2009 leading German wine guide Eichelmann gave Zehnthof the highest rating, with 5 stars and "world class." This judgement has remained unchanged since.

Recommended wines:

2015 Silvaner Muschelkalk dry	0.2 l/0.75 l	10.00/34.00
2015 Pinot Blanc	0.2 l/0.75 l	10.50/36.00

Characteristic local dishes:

Nuremberg chopped bread	14.50
Nuremberg sausage-style beef tartare on toasted rustic bread with mustard crème and summer herbs	
Fried salmon trout with potato crust	26.50
Silvaner butter und pea lettuce vegetables	
Franconian vintner-style flank steak	32.50
with onion crème, caramelized onions, romaine lettuce hearts and smoked peeled potatoes	