

## Castell- Castell Silvaner dry 2017




### Producer

The Castell family owns 80 hectares of the finest franconian vineyard sides. The majority is the white variety Silvaner. The terroir is characterized by a continental climate and gypsum skeuper soil, which gives the wines their spicy, strong note.

### Vintage report

Following a dry winter and spring time the shooting of the vines started already in April, but it was suddenly disrupted by night frost up to minus 6° C in April. At the end of August an early crop could be envisaged, and indeed they started harvesting the early varieties already on September 7, very early compared to the preceding years.

### Characteristics

-  fruity with a scent of pear, meadow herbs and animated passion fruit
-  harmonious and well-balanced on the palate, fresh and mineral finish
-  light cuisine, salads, white meat, poultry and fish dishes

### Facts

Grape Variety	Silvaner
Terroir	Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
Appellation	Franconia
Vinifikation	Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.

Alcohol	Residual Sugar	Acidity
11.5 %vol	6.6 g/l	6.5 g/l

### Award

90 pts. Wine Enthusiast



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