



P. J.
VALCKENBERG
WEINHANDELSHAUS

Schloss Castell Silvaner

Schloss Castell Silvaner dry 2017

Producer

The Castell family owns 70 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 scent of peach, braeburn apple and flowery meadow herbs
-  gentle and juicy, powerful with a spicy finish
-  asparagus with salmon or turkey schnitzel, chilled served with a snack

Facts

Grape Variety	Silvaner
Terroir	Specialty vines of the princely vineyards in close vicinity of the village Castell. Sandy clay soil with sand stone inclusions.
Appellation	Franconia
Vinifikation	Single bow. Selective hand-picking beginning of October. Ripening level 95° Oechsle. Fermentation in temperature controlled modern stainless steel tanks, left on fine yeast for approx. 3 month

Alcohol	Residual Sugar	Acidity
12 %vol	4.4 g/l	6.2 g/l

Award

- 90 points Falstaff
- 90 points Wine Enthusiast



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