



P. J.
VALCKENBERG
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

Castell Schlossberg Silvaner GG dry 2016




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

The start of the vintage was shaped by wet and mixed conditions during spring and early summer. The vines began to bud by end of April. An overall warm summer with ideal temperatures provided good conditions for the vines to grow and the grapes to develop. Harvest started on September 13th with the early maturing local varieties, such as Bacchus and Müller Thurgau. Urgently needed rain (38 l/mg) for all the other varieties came at September 18th and after 5 days of „harvest break“, the grapes had perfect ripening conditions for the following 6 weeks with sunny and dry days and chilly nights.

Characteristics

-  aromas of mango, passion fruit and pear, with a hint of mint
-  very tense, full-bodied and a powerful long finish
-  roasted white meat, salt water fish dishes

Facts

Grape Variety	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. South- southwest exposure with 40- 70% gradient.
Appellation	Franconia
Vinifikation	Single bow. Selective hand-picking in small boxes. Gentle pressing, ageing partly in wooden barrels and partly spontaneous fermentation in stainless steel tanks. Approx. 4 months rest on fine yeast.

Alcohol	Residual Sugar	Acidity
13 %vol	0.9 g/l	5.6 g/l

Award

92 points Falstaff



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