



P. J.
VALCKENBERG
WEINHANDELSHAUS

Schloss Castell Silvaner

Schloss Castell Silvaner Trocken 2018


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

Followed by a cold winter, April began a hot and dry summer. All foliage work had to be done quickly. In early June they had the last significant rainfall, unfortunately with hailstorms. The harvest was over in only 20 days, the grapes hang healthy and as if painted on the vines. Also, no rainy season was in sight, thus the grape harvest went without any problems. The vineyards have brought good qualities despite these adversities.

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. Sand 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
13 %vol	0.3 g/l	6.6 g/l

Award

90 points Falstaff



Art.No. CA12-18