



P. J.
VALCKENBERG
WEINHANDELSHAUS

Schloss Castell Silvaner

Schloss Castell Silvaner dry 2019

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 year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

Characteristics

-  ripe pear, lime, a touch of peppermint
-  harmonic with a nice texture, lively acidity
-  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



Art.No. CA12-19