

Casteller Kugelspiel Silvaner dry 2018

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

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

ripe yellow fruits like melon, apricot

espicy herbs, mineral elegant finish

aspargus, fish dishes, white meat

Facts

CASTELL

KUGELSPIEL

silvaner

Grape Variety Silvaner

Terroir Kugelspiel vineyard, sandy clay soil with sand stone

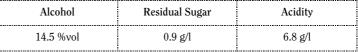
inclusions

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.





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