

## Castell- Castell Silvaner dry 2019




### 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

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 stone fruits
-  harmonious body, fine acidity
-  light cuisine, salads, white meat, poultry and fish dishes

### Facts

Grape Variety	Silvaner
Terroir	Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
Appellation	Franconia
Vinifikation	Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.



Alcohol	Residual Sugar	Acidity
13 %vol	5 g/l	6.4 g/l

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