

Castell- Castell Silvaner dry 2020




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

A dry and mild winter led to a warm spring and early bud break with unfortunately some uncomfortable cold nights and frost in May. But good conditions in summer with also some rain came to an early harvest, starting in the beginning of September. Warm days and cold nights have been perfect for the aroma ripening. Very happy about healthy and stable in terms of acidity, we taste now very well balanced, developable wines with a high maturing potential.

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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