



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Casteller Kugelspiel Silvaner

## Casteller Kugelspiel Silvaner dry 2017

### 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

Following a dry winter and spring time the shooting of the vines started already in April, but it was suddenly disrupted by night frost up to minus 6° C in April. At the end of August an early crop could be envisaged, and indeed they started harvesting the early varieties already on September 7, very early compared to the preceding years.

### Characteristics

-  ripe yellow fruits like melon, apricot
-  spicy herbs, mineral elegant finish
-  asparagus, fish dishes, white meat

### Facts

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.

Alcohol	Residual Sugar	Acidity
13 %vol	0.7 g/l	6 g/l

### Award

90 points Falstaff



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