



P. J.
VALCKENBERG
WEINHANDELSHAUS

Casteller Kugelspiel Silvaner

Casteller Kugelspiel Silvaner Trocken 2017




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

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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