



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Casteller Kugelspiel Silvaner

## Casteller Kugelspiel Silvaner dry 2019




### 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

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 yellow stone fruits
-  animating fruit notes, lively acidity, melting 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	0.1 g/l	6.2 g/l



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