



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

## Castell Schlossberg Silvaner GG 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

-  aromas of mango, passion fruit and pear,
-  firestone aroma, precise minerality, slightly salty
-  roasted white meat, salt water fish dishes

### Facts

Grape Variety	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. South to southwest exposure with 40- 70% gradient
Appellation	Franconia
Vinifikation	Single bow. Selective hand-picking in small boxes. Gentle pressing, ageing in large wooden barrels on the yeast

Alcohol	Residual Sugar	Acidity
13.5 %vol	1.7 g/l	6.4 g/l

### Award

94 points Falstaff



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