



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

## Castell Schlossberg Silvaner GG 2018

### 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 keuper soil, which gives the wines their spicy, strong note.

April 6th, 1659 was to become an important date for Castell, Franconian and also German viticulture - the first planting ..

### Vintage report

Followed by a cold winter, April began a hot and dry summer. All foliage work had to be done quickly. In early June they had the last significant rainfall, unfortunately with hailstorms. The harvest was over in only 20 days, the grapes hang healthy and as if painted on the vines. Also, no rainy season was in sight, thus the grape harvest went without any problems. The vineyards have brought good qualities despite these adversities.

### Characteristics

 aromas of quince, pineapple. Fine nuances of Mediterranean herbs

 powerful elegance, typical saltiness of gypsum keuper give a long finish

 roasted white meat, salt water fish dishes

### Facts

Grape Variety	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. Westfacing site with full evening sun.
Appellation	Franconia
Vinifikation	Light skin contact and spontaneous fermentation, ripening in Casteller wood support the terroir character.

Alcohol	Residual Sugar	Acidity
14 %vol	0.7 g/l	6.6 g/l



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