

Castell-Castell Silvaner dry 2016




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 start of the vintage was shaped by wet and mixed conditions during spring and early summer. The vines began to bud by end of April. An overall warm summer with ideal temperatures provided good conditions for the vines to grow and the grapes to develop. Harvest started on September 13th with the early maturing local varieties, such as Bacchus and Müller Thurgau. Urgently needed rain (38 l/mg) for all the other varieties came at September 18th and after 5 days of „harvest break“, the grapes had perfect ripening conditions for the following 6 weeks with sunny and dry days and chilly nights.

Characteristics

-  fruity with a scent of pear, meadow herbs and animated passion fruit
-  harmonious and well balanced on the palate, fresh and mineral finish
-  light cuisine, salads with white meat, poultry and fish dishes, served chilled with snacks

Facts

Grape Variety	Silvaner
Terroir	Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
Appellation	Franconia
Vinifikation	Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.

Alcohol	Residual Sugar	Acidity
12 %vol	5.9 g/l	5.2 g/l

Award

88 Points Wine Enthusiast



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