



P. J.
VALCKENBERG
WEINHANDELSHAUS

Schloss Castell Silvaner

Schloss 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 scents of peach, Braeburn apple, flowery meadow herbs
-  gentle and juicy, powerful with a spicy finish.
-  franconian buffet, asparagus with salmon or turkey schnitzel

Facts

Grape Variety	Silvaner
Terroir	vineyards in close vicinity of the village Castell, sandy clay soil with sand stone inclusions
Appellation	Franconia
Vinifikation	Single bow. Selective hand-picking beginning of October. Ripening level 95° Oechsle. Fermentation in temperature controlled modern stainless steel tanks, left on fine yeast for approx. 3 month

Alcohol	Residual Sugar	Acidity
12 %vol	3.6 g/l	5.8 g/l



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