

Schloss Castell Scheurebe dry 2021


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

A wet summer followed by a constant dry and seasonal warm September and October. This gave the grapes the possibility to ripen to perfection. Therefore, harvest started only in the second half of September until end of October. A careful selection of the grapes during the harvest, due to the wet summer, resulted in healthy, perfectly maturity vines. The Silvaner already shows great potential.

Characteristics

 peach, currant

 tangy freshness, aromatic fruitnotes, easy drinkable

 salads, white meat, fish dishes

Facts

Grape Variety	Scheurebe
Terroir	estate-owned vineyards with character marked by origin
Appellation	Franconia
Vinifikation	stealtank, harvested with 84° Oechsle

Alcohol	Residual Sugar	Acidity
11.5 %vol	3 g/l	6 g/l

Award

89 p. Wine Enthusiast
 Restaurant Wine: *****



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