

Fürst Castell Scheurebe dry 2022

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 and mild winter was followed by a rather mixed spring. The budding was therefore only in early-mid May, and thus relatively late. From mid-May onwards, drought and heat set in, which then continued throughout the summer until the end of August.

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

Alcohol	Residual Sugar	Acidity
12 %vol	3.9 g/l	6.1 g/l



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