



P. J.
VALCKENBERG
WEINHANDELSHAUS

Fürst Castell Pinot Blanc / Pinot Gris

Fürst Castell Pinot Blanc / Pinot Gris 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

 Fresh and puristic Pinot Blanc with bright hints of Williams pear and quince.

 A discreetly invigorating herbal spiciness complements here perfectly with elegant acidity and provides great drinking flow.

 quiche, asparagus, Crème Brulée

Facts

Grape Variety	Pinot Blanc & Pinot Gris
Terroir	estate owned vineyards sites with character marked by it's terroir
Appellation	Franconia
Vinifikation	stainless steel



Alcohol	Residual Sugar	Acidity
12 %vol	3.2 g/l	6.3 g/l

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