

Fürst Castell Pinot Blanc / Pinot Gris 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.


April 6th, 1659 was to become an important date for Castell, Franconian and also German viticulture - the first planting ..


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

 Williams pear and quince.

 herbal spiciness complements, elegant acidity

 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



Art.No. CA70-22