



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Apriles Silvaner Top Reserve Wine

## Apriles Silvaner Top Reserve Wine dry 2019


### 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 year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

### Characteristics

 yellow fruits, tasty herbs and decent smokiness with appeals of bacon and pepper.

 tasty, smokey note with sweet aromas of pear and vanilla

 chicken, fish dishes

### Facts

Grape Variety Silvaner

Terroir The Silvaner grape is closely connected to Castell, because its history in Germany started in Castell in 1659. In that year the first Silvaner was planted on a Castell vineyard. A contract dating from this year is still on display in the princely archives. To celebrate this event this extraordinary wine was given the name „6. Apriles anno 1659“.

Appellation Franconia

Vinifikation The wine has been fermented and stored in oak barrique barrels for 12 months – long yeast storage

Alcohol	Residual Sugar	Acidity
13.5 %vol	1.9 g/l	6.3 g/l

### Award

Restaurant Wine: \*\*\*\*\*



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