



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Fürst Castell Pinot Noir

## Fürst Castell Pinot Noir 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

 Pleasant aroma of sour cherries and dried fruit on the nose.

 well integrated, elegant acidity with hints of dark chocolate and cinnamon plums.

 burgundy roast, boar

### Facts

Grape Variety	Silvaner
Terroir	estate-owned vineyards with a character marked by origin
Appellation	Franconia
Vinifikation	10 months in barrique aging



Alcohol	Residual Sugar	Acidity
12.5 %vol	0.2 g/l	6 g/l

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