



P. J.
VALCKENBERG
WEINHANDELSHAUS

Apriles Silvaner Top Reserve Wine

Apriles Silvaner Top Reserve Wine dry 2020


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 dry and mild winter led to a warm spring and early bud break with unfortunately some uncomfortable cold nights and frost in May. But good conditions in summer with also some rain came to an early harvest, starting in the beginning of September. Warm days and cold nights have been perfect for the aroma ripening. Very happy about healthy and stable in terms of acidity, we taste now very well balanced, developable wines with a high maturing potential.

Characteristics

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

 smokey notes 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	1.5 g/l	6.5 g/l



Art.No. CA68-20