



P. J.
VALCKENBERG
WEINHANDELSHAUS

Fürst Castell Silvaner

Fürst Castell Silvaner 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.


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

 green apple, Nashi-pear, stonefruits

 fresh acidity, elegant fruits, notes of hay

Glass; potato chips, bioled beef, steamed fish

Facts

Grape Variety	Silvaner
Terroir	estate-owned vineyards with a character marked by origin
Appellation	Franconia
Vinifikation	ageing in stainless steel tank, a small part in big wooden casks

Alcohol	Residual Sugar	Acidity
12 %vol	4 g/l	5.9 g/l

Award

88 p. Wine Enthusiast

88 p. James Suckling



Art.No. CA12-22