



P. J.
VALCKENBERG
WEINHANDELSHAUS


Schlossberg Silvaner GG


Schlossberg Silvaner GG dry 2015


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.

Characteristics

 herbal, hay, ripe quince

 velvet, smoky aromas, longlasting

 roasted corn chicken, fish dishes

Facts

Grape Variety Silvaner

Terroir Schlossberg as the birthplace of the German Silvaner planting, 340m above sea level, extremely steep south-southwest slope, protected by forest, poor Keuper soil with calcareous slates

Appellation Franconia

Vinifikation selective handpicking in small tanks, pre-fermentation partly in wooden barrels and partly spontaneously, 4 months aging on fine yeast, aging in stainless steel tanks, 50% in traditional barrels.



Alcohol	Residual Sugar	Acidity
14 %vol	4 g/l	5.5 g/l

Art.No. CA30-15