



Fürst Castell Scheurebe 2023

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

The harvest began on September 7 with sparkling base wine, followed by early grape varieties. In order to achieve the desired high level of quality, the grapes had to be carefully and uncompromisingly sorted out on the one hand, and on the other hand a staggered harvest was very important, especially for the VDP.ERSTE LAGE wines. It was important to pick at the right time in terms of sugar levels, acidity and physiological ripeness. The dry and sunny weather provided pleasant conditions. The harvest ended on October 6 with an average yield of 68 hl/ha and was celebrated with the "last load".

Characteristics

 mango, cassis

 tangy freshness, aromatic fruitnotes

 salads, white meat, fish dishes

Facts

Grape Variety	Scheurebe
Terroir	Gipskeuper
Appellation	Franconia
Vinifikation	vinification in steel tanks

Alcohol	Residual Sugar	Acidity
11.5 %vol	4.9 g/l	5.7 g/l

Award

Gold - 93 p. Sommeliers Choice Awards 2025