



P. J.
VALCKENBERG
WEINHANDELSHAUS

Castell Silvaner

Castell Silvaner 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 7th 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

🍷 aromas of yellow appel, citrus mint

👄 a taut acidity gives support and structure, saltiness

🍷 asparagus, fish dishes, white meat

Facts

Grape Variety	Silvaner
Terroir	estate-owned location, soil: gypsum keuper
Appellation	Franconia
Vinifikation	70% in wooden barrels, 30% in steel tank, spontaneous fermentation



Alcohol	Residual Sugar	Acidity
12.5 %vol	1.1 g/l	5.7 g/l

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