



P. J.
VALCKENBERG
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

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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 year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

Characteristics

🌿 acacia, jasmin

👄 powerful elegance, typical saltiness of gypsum keuper give a long finish, elegant acidity

🍷 roasted white meat, chicken, fish dishes

Facts

Grape Variety	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. Westfacing site with full evening sun.
Appellation	Franconia
Vinifikation	Light skin contact and spontaneous fermentation, ripening in Casteller wood support the terroir character.

Alcohol	Residual Sugar	Acidity
13.5 %vol	2.7 g/l	6.9 g/l



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