



Apriles Silvaner Top Reserve Wine 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

Budding at the beginning of May, flowering in mid-June, ripening at the end of July. After this turbo development of the vineyards, an early start of the harvest became apparent. The appropriate personnel planning was made to be prepared for this. As predicted, the harvest began very early on August 30 with the base wines for sparkling wines. The harvest of the first lots from VDP.ERSTE LAGE and the VDP.GROSSE LAGE Schlossberg followed in the 2nd week of September

Characteristics

 yellow frutis, herbs and decent smokiness with appeals of bacon and pepper.

 smokey notes with sweet aromas of pear and vanilla.

 chicken, fish dishes

Facts

Grape Variety	Silvaner
Terroir	The Silvaner grape is closely connected to Castell, because its history in Germany started in Castell in 1659. In that year the first Silvaner was planted on a Castell vineyard. A contract dating from this year is still on display in the princely archives. To celebrate this event this extraordinary wine was given the name „6. Apriles anno 1659“.
Appellation	Franconia
Vinifikation	The wine has been fermented and stored in oak barrique barrels for 12 months – long yeast storage

Alcohol	Residual Sugar	Acidity
13.5 %vol	2 g/l	5.9 g/l

Award

89 P. Wine Enthusiast

87 p. Sommeliers Choice Award 2025

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