



Reitsteig Pinot Noir 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

 blackberry and currant paired with cool hints of eucalyptus build tension

 cinanom, silky tannin, present acidity

 venison loin and braised venison cheeks

Facts

Grape Variety	Pinot Noir
Terroir	Located directly under the Schlossberg - separated only by the rise to the former castle ruins on the Schlossberg. Steeply and southward sloping, the Spätburgunder vines grow and produce grapes of exceptional and great character.
Appellation	Franconia
Vinifikation	Spontaneous whole cluster fermentation for 7 days. Then aged for 18 months on the fine lees in small oak barrels.

Alcohol	Residual Sugar	Acidity
13.5 %vol	0.2 g/l	5.8 g/l

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