



Apriles Silvaner Top Reserve Wine dry 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

 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
12.5 %vol	0.8 g/l	5.9 g/l

Award

89 P. Wine Enthusiast

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