



## Castell Silvaner 2024

### 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 2 September 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, and a staggered harvest was also very important, especially for the VDP.ERSTE LAGE wines. It was important to pick the grapes at the right time in terms of sugar levels, acidity and physiological ripeness. This also meant taking a break from picking from time to time. In our VDP.GROSSEN LAGE Casteller Schlossberg vineyard, the grapes were harvested a total of three times. This increases the complexity and elegance of this long-lived Silvaner

### 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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