

Casteller Kugelspiel Silvaner dry 2020


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.


Vintage report

A dry and mild winter led to a warm spring and early bud break with unfortunately some uncomfortable cold nights and frost in May. But good conditions in summer with also some rain came to an early harvest, starting in the beginning of September. Warm days and cold nights have been perfect for the aroma ripening. Very happy about healthy and stable in terms of acidity, we taste now very well balanced, developable wines with a high maturing potential.

Characteristics

 peppermint, yellow plum

 fine acidity, slightly spicy finish

 light poultry dishes, asparagus, sourdough bread

Facts

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| Grape Variety | Silvaner |
| Terroir | Casteller Kugelspiel, sandy clay soil with sand inclusions |
| Appellation | Franconia |
| Vinifikation | spontaneous fermentation in stainless steel tanks |

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 13 %vol | 2 g/l | 6.7 g/l |

Award

Restaurant Wines: ****+



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