

Casteller Kugelspiel Silvaner dry 2021

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

A wet summer followed by a constant dry and seasonal warm September and October. This gave the grapes the possibility to ripen to perfection. Therefore, harvest started only in the second half of September until end of October. A careful selection of the grapes during the harvest, due to the wet summer, resulted in healthy, perfectly maturity vines. The Silvaner already shows great potential.

Characteristics

 peppermint, yellow plum

 fine acidity, slightly spicy finish

 light poultry dishes, asparagus, sourdough bread

Facts

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	1.9 g/l	6.7 g/l

Award

86 p. Wine Enthusiast



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