

Hohnart 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

 pear, herbal tea

 fine acidity structure, delicate melting, well-integrated oak

 avocado toast, salad with goat cheese, salmon

Facts

Grape Variety	Silvaner
Terroir	warm southern exposure, loamy-clayey gypsum keuper, high daytime temperatures, cool nights
Appellation	Franconia
Vinifikation	Wooden barrel aging, fine yeast storage

Alcohol	Residual Sugar	Acidity
13.5 %vol	3 g/l	6.5 g/l

Award

Restaurant Wine: *****



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