



P. J.
VALCKENBERG
WEINHANDELSHAUS

Hohnart Silvaner

Hohnart 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.


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

 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
12.5 %vol	1 g/l	5.6 g/l



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