

Schloss Castell Silvaner dry 2020


Producer


The Castell family owns 70 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

 ripe peach, lime

 harmonious, peppermint note, pleasant acidity

 asparagus, fish dishes, white meat

Facts

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| Grape Variety | Silvaner |
| Terroir | estate-owned location with marked character of origin |
| Appellation | Franconia |
| Vinifikation | stainless steel tank and a little part in wooden barrels |



| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 12 %vol | 4 g/l | 6.6 g/l |

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