

## Schloss Castell Silvaner dry 2021


### 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 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

 green apple, Nashi-pear, stonefruits

 fresh acidity, elegant fruits, notes of hay

Glass; potato chips, bioled beef, steamed fish

### Facts

Grape Variety	Silvaner
Terroir	estate-owned vineyards with a character marked by origin
Appellation	Franconia
Vinifikation	ageing in stainless steel tank, a small part in big wooden casks



Alcohol	Residual Sugar	Acidity
12 %vol	4 g/l	6 g/l

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