



P. J.
VALCKENBERG
WEINHANDELSHAUS

Schloss Castell Weissburgunder

Schloss Castell Weissburgunder 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

 gooseberry, honey melone

 fresh acidity, easy drinkable

 quiche, aspargus, Crème Brulée

Facts

Grape Variety	Weißburgunder
Terroir	estate owned vineyards sites with character marked by it's terroir
Appellation	Franconia
Vinifikation	stainless steel and small part in big wooden casks

Alcohol	Residual Sugar	Acidity
12 %vol	5 g/l	7 g/l

Award

Restaurant Wine: ****+



Art.No. CA65-21