

Schlossberg Silvaner GG dry 2013


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 long, snowy winter followed by a cool and wet spring caused late budbreak and delayed flowering. With the onset of summer, the vines enjoyed above-average temperatures with low rainfall and were able to make up for the shortfall quickly. The autumn weather with frequent rain presented us with some challenges. Thanks to great dedication and quick decisions, we have the full range of fresh-fruity liter wines to concentrated, long-lived Grosse Gewächse in the 2013 vintage.

Characteristics

 herbal, hay, ripe quince

 velvet, smoky aromas, longlasting

 roasted corn chicken, fish dishes

Facts

Grape Variety	Silvaner
Terroir	Schlossberg as the birthplace of the German Silvaner planting, 340m above sea level, extremely steep south-southwest slope, protected by forest, poor Keuper soil with calcareous slates
Appellation	Franconia
Vinifikation	selective handpicking in small tanks, pre-fermentation partly in wooden barrels and partly spontaneously, 4 months aging on fine yeast, aging in stainless steel tanks, 50% in traditional barrels.

Alcohol	Residual Sugar	Acidity
14 %vol	4 g/l	5.5 g/l



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