

Castell- Castell Silvaner Trocken 2017




Produzent

Die Familie Castell ist Eigentümerin von 70 Hektar feinsten fränkischen Weinlagen. Die Mehrheit ist mit der Rebsorte Silvaner bepflanzt. Das Terroir ist geprägt von kontinentalem Klima und Gipskeuperböden, was den Weinen ihre würzige, kräftige Note verleiht.

Jahrgangsbericht

Following a dry winter and spring time the shooting of the vines started already in April, but it was suddenly disrupted by night frost up to minus 6° C in April. At the end of August an early crop could be envisaged, and indeed they started harvesting the early varieties already on September 7, very early compared to the preceding years.

Charaktereigenschaften

-  fruity with a scent of pear, meadow herbs and animated passion fruit
-  harmonious and well-balanced on the palate, fresh and mineral finish
-  light cuisine, salads, white meat, poultry and fish dishes

Fakten

Rebsorte	Silvaner
Terroir	Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
Appellation	Franken
Vinifikation	Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.



Alkoholgehalt	Restsüße	Säuregehalt
11.5 %vol	6.6 g/l	6.5 g/l

Art.Nr. CA57-17