

Castell-Castell Silvaner Trocken 2016




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

The start of the vintage was shaped by wet and mixed conditions during spring and early summer. The vines began to bud by end of April. An overall warm summer with ideal temperatures provided good conditions for the vines to grow and the grapes to develop. Harvest started on September 13th with the early maturing local varieties, such as Bacchus and Müller Thurgau. Urgently needed rain (38 l/mg) for all the other varieties came at September 18th and after 5 days of „harvest break“, the grapes had perfect ripening conditions for the following 6 weeks with sunny and dry days and chilly nights.

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 with white meat, poultry and fish dishes, served chilled with snacks

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
12 %vol	5.9 g/l	5.2 g/l

Prämierungen

88 Points Wine Enthusiast



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