



P. J.
VALCKENBERG
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

Castell Schlossberg Silvaner GG 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

-  aromas of mango, passion fruit and pear,
-  firestone aroma, precise minerality, slightly salty
-  roasted white meat, salt water fish dishes

Fakten

Rebsorte	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. South to southwest exposure with 40- 70% gradient
Appellation	Franken
Vinifikation	Single bow. Selective hand-picking in small boxes. Gentle pressing, ageing in large wooden barrels on the yeast

Alkoholgehalt in %Vol	Restsüße in g/l	Säuregehalt in g/l
13.5 %	1.7 g/l	6.4 g/l

Prämierungen

94 points Falstaff



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