

Schloss Castell Silvaner Trocken 2018



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

Followed by a cold winter, April began a hot and dry summer. All foliage work had to be done quickly. In early June they had the last significant rainfall, unfortunately with hailstorms. The harvest was over in only 20 days, the grapes hang healthy and as if painted on the vines. Also, no rainy season was in sight, thus the grape harvest went without any problems. The vineyards have brought good qualities despite these adversities.

Charaktereigenschaften

-  fruity with scent of peach, braeburn apple and flowery meadow herbs
-  gentle and juicy, powerful with a spicy finish
-  asparagus with salmon or turkey schnitzel, chilled served with a snack

Fakten

Rebsorte	Silvaner
Terroir	Specialty vines of the princely vineyards in close vicinity of the village Castell. Sand clay soil with sand stone inclusions.
Appellation	Franken
Vinifikation	Single bow. Selective hand-picking beginning of October. Ripening level 95° Oechsle. Fermentation in temperature controlled modern stainless steel tanks, left on fine yeast for approx. 3 month

Alkoholgehalt	Restsüße	Säuregehalt
13 %vol	0.3 g/l	6.6 g/l

Prämierungen

90 points Falstaff

