

Castell- Castell Silvaner Trocken 2019




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 year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

Charaktereigenschaften

-  ripe stone fruits
-  harmonious body, fine acidity
-  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 in %Vol	Restsüße in g/l	Säuregehalt in g/l
13 %	5 g/l	6.4 g/l