

Schloss 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 scents of peach, Braeburn apple, flowery meadow herbs
-  gentle and juicy, powerful with a spicy finish.
-  franconian buffet, asparagus with salmon or turkey schnitzel

Fakten

Rebsorte	Silvaner
Terroir	vineyards in close vicinity of the village Castell, sandy 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
12 %vol	3.6 g/l	5.8 g/l



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