



P. J.
VALCKENBERG
WEINHANDELSHAUS

Casteller Kugelspiel Silvaner

Casteller Kugelspiel Silvaner Trocken 2016




Produzent

Die Familie Castell ist Eigentümerin von 80 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

-  exotic fruit aroma
-  full bodied, mineral elegant finish
-  asparagus, fish dishes, white meat

Fakten

Rebsorte	Silvaner
Terroir	Kugelspiel vineyard, sandy clay soil with sand stone inclusions
Appellation	Franken
Vinifikation	Single bow. Selective hand-picking in small boxes. Gentle pressing, ageing partly in wooden barrels and partly spontaneous fermentation in stainless steel tanks. Approx. 4 months rest on fine yeast.

Alkoholgehalt	Restsüße	Säuregehalt
13 %vol	0.7 g/l	6.2 g/l

Prämierungen

- 91 points Falstaff
- 91 pts Wine Enthusiast



Art.Nr. CA33-16