



P. J.
VALCKENBERG
WEINHANDELSHAUS

Castell Schlossberg Silvaner GG

Castell Schlossberg Silvaner GG Trocken 2016




Produzent

Die Familie Castell ist Eigentümerin von 70 Hektar feinsten fränkische 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.

Jahgangsbericht

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

-  aromas of mango, passion fruit and pear, with a hint of mint
-  very tense, full-bodied and a powerful long finish
-  roasted white meat, salt water fish dishes

Fakten

Rebsorte	Silvaner
Terroir	Schlossberg vineyard, Keuper clay soil with alabaster and shale inclusion. South- southwest exposure with 40- 70% gradient.
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	0.9 g/l	5.6 g/l

Prämierungen

92 points Falstaff



Art.Nr. CA30-16