

## Schloss Castell Silvaner Trocken 2017

### 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

Following a dry winter and spring time the shooting of the vines started already in April, but it was suddenly disrupted by night frost up to minus 6° C in April. At the end of August an early crop could be envisaged, and indeed they started harvesting the early varieties already on September 7, very early compared to the preceding years.

### 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 |
|---------------|----------|-------------|
| 12 %vol       | 4.4 g/l  | 6.2 g/l     |

### Prämierungen

90 points Falstaff  
 90 points Wine Enthusiast  
 90 points Wine Spectator



Art.Nr. CA12-17