

2022 TRAUTBERG SILVANER TROCKEN VDP.ERSTE LAGE



SENSORIC

Inviting nose that shines with hints of ripe Williams-pear and green hazelnut. Juicy and charming with palate-filling structure and typical spiciness of the Gypsum soil. A warm-hearted Silvaner that gives a lot of pleasure.

VINIFICATION

Spontaneous fermentation. Aged for one year on the yeast in Castell oak barrels.

ORIGIN

Franconia. Monopolsite Casteller Trautberg. Facing southeast and well supplied with water. The age of the vines is 28 years.

ENJOYMENT

Drinking temperature: 8-12 °C

Maturity: 5-10 years

Recommended glass: White wine / universal glass

ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 4,0 g/l

Acidity: 5,9 g/l

Contains Sulfites.

AP-Number: 5000-033-23

EAN-Number: 4005178155015

Item Number: 155

Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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