



## 2022 HOHNART RIESLING TROCKEN VDP.ERSTE LAGE

### SENSORIC

Mirabelle plum and apricot beguile on the nose. Fine herbal spice and a lively acidity alternate and create consistent freshness on the palate.

### VINIFICATION

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

### ORIGIN

Franconia. Monopolsite Casteller Hohnart. Warm and sunny. The age of the vines is 31 years.

### ENJOYMENT

Drinking temperature: 8-12 °C

Maturity: 5-10 years

Recommended glass: White wine / universal glass

### ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 1,3 g/l

Acidity: 7,4 g/l

Contains sulfites.

AP-Number: 5000-032-23

EAN- Number: 4005178154018

Item Number: 154

Available in: 0,75l

### Fürstlich Castell'sches Domänenamt e.K.

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