

## 2019 FÜRSTIN MARIE LOUISE WEISS- UND GRAUBURGUNDER DIE GEFÄHRTEN TROCKEN



### SENSORIC

Herbal components alternate with ripe local fruit on the nose. Creamy hints and an elegant acidity ensure drinking flow and harmony. The saltiness of the gypsum keuper rounds off the wine and adds sophistication and minerality.

### VINIFICATION

The Cuveé is composed of 92% Pinot Blanc and 8% Pinot Gris. Matured in Casteller oak and steel tanks..

### HERKUNFT

Franconia, Castell.

### ENJOYMENT

Drinking temperature: 8-10 °C

Maturity: up to 3 years

Glass recommendation: White Wine Glass

### ANALYSIS

Alcohol: 12,0%vol

Residual sugar: 4.2 g/l

Acidity: 6.2 g/l

Contains sulphites.

– AP-Number: 5000-015-23

EAN-Number: 4005178434448

Item-Number: 434

Available in: 0,75l

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

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