



## 2023 GRANIT DRY VDP.SPITZENWEIN

### SENSORIC

The nose is characterized by aromas of mash fermentation. Spicy, intense walnut, Earl Grey paired with more subtle and delicate hints of rose and quince. The palate delights with a play of elegant acidity and fine tannins. This provides length and tension. The diverse aromas range from apple to rum raisins.

### VINIFICATION

Fully ripe grapes from old vines planted in mixed sets. The vineyard is home to over 20 historic grape varieties, including yellow, red, and blue Silvaner, Traminer, Muscat, Riesling, and white Elbling. The wine is fermented on the mash and matured in granite barrels.

### ORIGIN

Franconia, old vines, mixed variety (Gemischter Satz)

### ENJOYMENT

Drinking temperature: 10-12 °C

Maturity: 10-15 years

Recommended glass: Burgundy glass

### ANALYSIS

Alcohol: 12,5,0%vol.

Residual sugar: 0,9 g/l

Acidity: 5,5 g/l

Contains Sulfiten.

AP-Number: 5000-032-25

Item Number: 168

Available in: 0,75l

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