



2021 REITSTEIG SPÄTBURGUNDER TROCKEN VDP.ERSTE LAGE

SENSORIC

On the nose, aromas of blackberry and currant paired with cool hints of eucalyptus build tension. Cinnamon bark, allspice and clove shape the spicy character of our Pinot Noir. The interplay of silky tannin and present acidity give the wine support and tension.

VINIFICATION

Spontaneous fermentation. Aged on the yeast in Castell oak barrels.

ORIGIN

Franconia. Monopol site Casteller Reitsteig. Hot and sunny site with barren gypsum keuper. The age of the vines is 34 years.

ENJOYMENT

Drinking temperature: 16-18 °C

Maturity: 10-15 years

Recommended glass: Burgundy glass

ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 0,5 g/l

Acidity: 6,9 g/l

Contains Sulfites.

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AP-Number: 5000-048-23

EAN-Number: 4005178158016

Item Number: 158

Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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