

SCHLOSS CASTELL BRUT



SENSORIC

It smells of spicy herbs and delicate spring blossoms. On the palate, the perlage is delicate and pleasantly effervescent. The finish is soft with mild acidity and a lovely spiciness.

VINIFICATION

Sparkling wine cuvee made from Silvaner and Riesling - sparkling wine produced in the Höfer sparkling wine cellar, Würzburg

ORIGIN

Franconia, Casteller sites
Gypsum keuper

ENJOYMENT

Drinking temperature: 8-10 °C
Maturation: 2-3 years
Glass recommendation: White wine / universal glass

ANALYSIS

Alcohol: 11.5% vol.
Residual sugar: 11.1 g/l
Acidity: 8.8 g/l
Contains sulphites.

—

AP-Number: 5000-064-22
EAN-Number: 4005178221796
Item-Number: 802
Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

Schlossplatz 5 / 97355 Castell
Telefon: 09325 601-60
E-Mail: weingut@castell.de