

2022 SCHEUREBE TROCKEN VDP.GUTSWEIN



SENSORIK

In the nose clear impressions of gooseberry and black currant. On the palate, the Scheurebe shows its exotic and spicy side. The invigorating acidity gives support and provides drinking flow.

VINIFICATION

Matured in steel tanks.

ORIGIN

Franconia, Gipskeuper

ENJOYMENT

Drinking temperature: 8-10 °C

Maturity: 2-3 years

Recommended glass: white wine / universal glass

ANALYSIS

Alcohol: 12,0%vol.

Residual sugar: 3,9 g/l

Acidity: 6,1 g/l

Contains sulfites.

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AP number: 5000-012-23

EAN number: 4005178133013

Item number: 133

Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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