

2022 CASTELLER SILVANER TROCKEN VDP.ORTSWEIN



SENSORIK

Elegantly spicy and at the same time fragrant hints on the nose. Quince, meadow fruit and meadow herbs combine with ethereal herbal freshness. The hearty saltiness reflects the Casteller terroir and the fine-grained gypsum keuper. A taut acidity gives support and structure, making this liquid calling card an ideal food companion.

VINIFICATION

80% in steel tanks and 20% in large Casteller oak barrels.

ORIGIN

Franconia, Casteller vineyards
Gypsum keuper

ENJOYMENT

Drinking temperature: 8-10 °C
Maturity: 2-5 years
Recommended glass: white wine / universal glass

ANALYSIS

Alcohol content: 12,0%
Residual sugar: 4,1 g/l
Acidity: 6,4 g/l
Contains sulfites.

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AP-Nummer:5000-010-23
EAN number: 4005178141018
Item number: 141
Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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