

2020 GRANIT TROCKEN TOP RESERVE WINE



SENSORIC

A potpourri of different aromas unfolds in the glass. From sweet notes such as Nashi pears to savory components of pickled walnuts and black tea. An enormous framework of phenols, tannin and saltiness provides a concise feel on the palate. The tannins make the wine long-lasting and grippy.

VINIFICATION

Fully ripe grapes from old vines cultivated in a mixed set. Fermented on the skins and matured in granite barrels.

ORIGIN

Franconia, Mixed set.

ENJOYMENT

Drinking temperature: 10-14 °C

Ageing potential: 10-20 years

Glass recommendation: Burgundy glass

ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 0.0 g/l

Acidity: 5.6 g/l

Contains sulphites.

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AP-Number: 5000-051-23

EAN-Number: 4005178168015

Item- Numberr: 168

Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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