

2022 WEISS & GRAU TROCKEN VDP.GUTSWEIN



SENSORIK

Fresh and puristic Pinot Blanc with bright hints of Williams pear and quince. The wine is carried by nutty melting. A discreetly invigorating herbal spiciness complements perfectly here with elegant acidity and makes for great drinking flow.

VINIFICATION

90% in steel tanks and 10% in small wooden barrels.

ORIGIN

Franconia, Casteller sites
Gipskeuper

ENJOYMENT

Drinking temperature: 8-10 °C
Maturity: 2-3 years
Recommended glass: white wine / universal glass

ANALYSIS

Alcohol: 12,0 %vol.
Residual sugar: 3,2 g/l
Acidity: 6,3 g/l
Contains sulfites.

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AP number: 5000-014-23
EAN number: 4005178135017
tem number: 135
Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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