

## 2022 ROYAL WINE SELECTION SILVANER



### SENSORIC

On the nose, yellow apple, ripe apricot, and the typical spice of meadow herbs. Expressive and full-bodied on the palate with an elegant structure. Saltiness and balance, as well as a long finish, make this wine the perfect accompaniment to food.

### VINIFICATION

Aged in stainless steel tanks and oak barrels from Castell.

### ORIGIN

Franconia, Vineyards in Castell, Gypsum Soil

### ENJOYMENT

Drinking temperature: 8-10 °C

Maturation: 5-10 years

Glass recommendation: white wine glass / Burgundy glass

### ANALYSIS

Alcohol: 12,0 %vol

Residual sugar: 3,8 g/l

Acidity: 6,2 g/l

Contains sulfites

AP-Number: 5000-029-25

Article Number: 441

Available in: 0,75l

### Fürstlich Castell'sches Domänenamt e.K.

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