

2018 CASTELLER SCHLOSSBERG SILVANER VDP. GROSSE LAGE



SENSORIC

The nose is characterized by aromas of quince ripe for harvest and dried pineapple. Fine nuances of Mediterranean herbs enrich the powerful elegance. Plenty of pressure on the palate and the typical saltiness of the gypsum keuper give a fitting finish.

VINIFICATION

Fully ripe, healthy grapes from the best plots on the western slope of the Schlossberg form the basis for our VDP.GROSSES GEWÄCHS. Light skin contact and spontaneous fermentation as well as ripening in Casteller wood support the terroir character.

ORIGIN

Franconia. VDP.GROSSE LAGE Casteller Schlossberg. West-facing site with full evening sun. Mineral gypsum soil with inclusions of alabaster. The age of the vines is 32 years.

ENJOYMENT

Drinking temperature: 12-14 °C

Maturity: 10-30 years

Recommended glass: Burgundy glass

ANALYSIS

Alcohol: 14,0%vol.

Residual sugarr: 0,7 g/l

Acidity: 6,6 g/l

Contains Sulfiten.

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AP-Number: 5000-042-20

Item Number: 601

Available in: 0,75l | 1,5l | 3l

Fürstlich Castell'sches Domänenamt e.K.

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