

2022 SILVANER TROCKEN VDP.GUTSWEIN



SENSORIK

Yellow hints and local scattered fruit on the nose. On the palate, wonderfully fresh aromas from Granny Smith apples to garden herbs to salty minerality. Make this Silvaner the calling card of the house.

VINIFICATION

Steel tank and a small percentage in large Castell oak barrels.

ORIGIN

Franconia,
Gipskeuper

ENJOYMENT

Drinking temperature: 8-10 °C

Maturity: 2-3 years

Recommended glass: white wine / universal glass

ANALYSIS

Alcohol: 12,0%vol.

Residual sugar: 4 g/l

Acidity: 5,9 g/l

Contains sulfites.

AP number: 5000-011-23

EAN number: 4005178132016

Item number: 132

Available in: 0,75l / 1,5l

Fürstlich Castell'sches Domänenamt e.K.

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