



2022 KIRCHBERG WEISSBURGUNDER TROCKEN VDP.ERSTE LAGE

SENSORIC

Playful nose with superficial nuances of jasmine and verbena. Our Kirchberg owes its Burgundian elegance and refinement to its aging in Castell oak. The Weissburgunder shows a lively freshness and salty minerality with a long finish.

VINIFICATION

Spontaneous fermentation. Aged for one year on the yeast in Castell oak barrels.

ORIGIN

Franconia. Casteller Kirchberg. Warm site directly adjacent to the village. The age of the vines is 22 years.

ENJOYMENT

Drinking temperature: 8-12 °C

Maturity: 5-10 years

Recommended glass: White wine / universal glass

ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 0,4 g/l

Acidity: 6,4 g/l

Contains Sulfites.

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AP-Number: 5000-030-23

EAN-Number: 4005178157019

Item Number: 157

Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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