



2022 GRÄFIN DOROTHEA RENATA DIE GEFÄHRTEN



SENSORIC

Subtle notes of sour cherry, plum, and wild berries on the nose. The fruitiness on the nose is rounded off by spicy hints of licorice. Soft acidity paired with pleasant tannins ensures a pleasant drinking experience.

VINIFICATION

The cuvée is composed of Pinot Not, Domina and Merlot. Aged for 12 months in small wooden barrels.

ORIGIN

Franconia, vineyards in Castell
Gypsum keuper

ENJOYMENT

Drinking temperature:	16-18 °C
Aging potential:	up to 8 years
Recommended glass:	Burgundy glass

ANALYSIS

Alcohol:	13 % vol
Residual Sugar:	0,2 g/l
Acidity:	5,6 g/l
Contains sulfites.	

AP-Number:	5000-054-25
EAN-Number:	4005178141018
Article Number:	435
Available in:	0,75l

Fürstlich Castell'sches Domänenamt e.K.

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