

2022 „1224“ WHITE TROCKEN VDP.GUTSWEIN



SENSORIK

Our fragrant white wine cuvée from the grape varieties Pinot Blanc, Scheurebe, Riesling, Müller-Thurgau and Silvaner. The nose is reminiscent of ripe nectarine and a hint of freshly cut lemon balm. The juicy character is excellently balanced by playful acidity and a touch of residual sweetness.

VINIFICATION

100% in steel tanks

ORIGIN

Franconia, Casteller sites
Gipskeuper

ENJOYMENT

Drinking temperature: 8-10 °C
Maturity: 2-3 years
Recommended glass: white wine / universal glass

ANALYSIS

Alcohol: 11,5 %vol.
Residual sugar: 8,1 g/l
Acidity: 6,5 g/l
Contains sulfites.

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AP number: 5000-019-23
EAN number: 4005178136014
tem number: 136
Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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