

Fürstlich  
Castell'sche  
Domäne



# Fürst Castell

Castell, Franconia | 2025

[castell.de](http://castell.de)



19

10

VDP.WEINGUT

# The princely companies



Bank



Forestry



Winery



Agriculture

# We are Castell. We love Silvaner.



## OWNER

Ferdinand Prince of Castell-Castell

## WINERY DIRECTOR

Peter Geil

## CELLAR MASTER

Christian Frieß

## VINEYARD MANAGER

Matthias Englert

## SALES & MARKETING

Marius Walter (national)  
Elisabeth Finkbeiner (international)  
Matthias Schäfer (B2C & companies)  
Simon Balzer (marketing & communication)

## CERTIFICATION

Sustainability



## SOIL

Gypsum keuper

## SURFACE AREA

75 ha

## PRODUCTION

90% white  
40% Silvaner  
10% red

## CASTELL & SILVANER

Castell is the cradle of Silvaner.  
Proven first planting in 1659.



falstaff *Vinum*

Gault & Millau



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VDP.WEINGUT

# Our conviction



“We rely on the strength of our **gypsum keuper soils**, the stability of our vineyards and the ingenuity and longevity of Silvaner. We see ourselves as craftsmen who do everything, we can to ensure that the precious creation that surrounds us can grow the work of art that is wine to **perfection**. We think through our wines with foresight, **from the soil to the tongue**. We give them the **time** they need to develop perfectly. We prioritize depth and **texture** over ephemeral fruit. The right time to enjoy the wine is crucial.

We see the **long tradition** of our winery as a tailwind that motivates us to respect our unique terroir, to understand it even better and to preserve it for the future.

Responsible and sustainable, but also courageous and **open-minded**, we are already thinking about the day after tomorrow, and we radiate this in a stylish and creative way. The people who work with us are an invaluable asset. We treat them just as **respectfully** as we treat our business partners.”

**We are Castell. We love Silvaner.**








# Uniquely

Fürstlich Castell'sche Domäne

# What makes us unique?



-  THREE IN ONE
-  THE CRADLE OF SILVANER
-  SEVEN SIGHTS, SEVEN TERROIRS
-  GPYSUM KEUPER – THE OTHER FRANCIONIAN-TERROIR
-  FROM OUR OWN OAKS





## **CASTELL - THREE IN ONE**

**The name Castell unites a committed princely family (26th generation), a visionary company and a magnificent wine village (since the 9th century).**

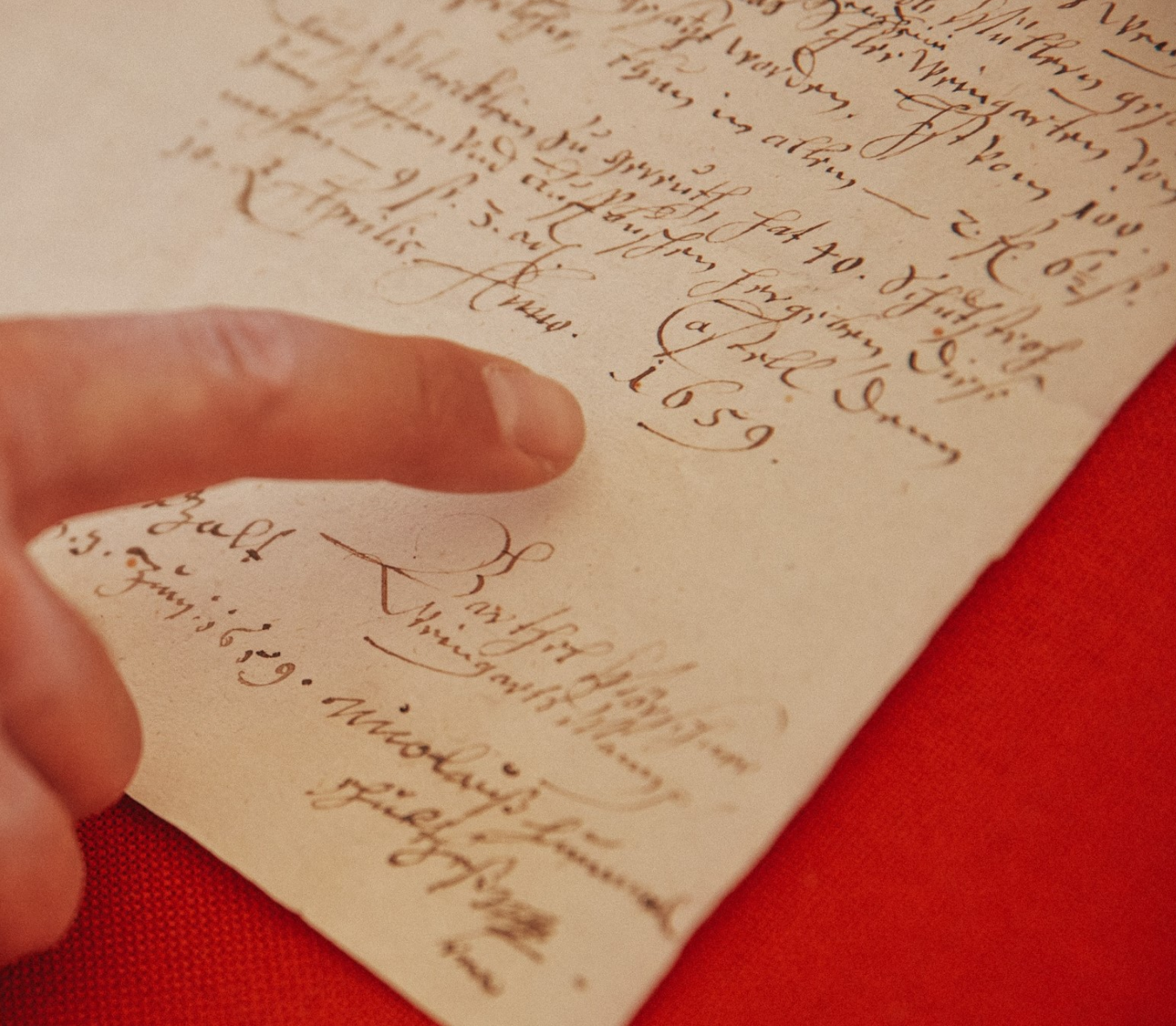
The company's portfolio includes the VDP. estate Domäne Castell. The winegrowing families, the Fürstlich Castell'sche Bank and a significant forestry and agricultural business. The corporate goal of the Princely Family is to pass these businesses on to the next generation in a better, more stable and more profitable way than they themselves have received. There is also a family relationship with the world-famous Faber-Castell pencil brand.



## THE CRADLE OF SILVANER

**The first Silvaner vines in Germany were planted in Castell in 1659.**

This is documented in the princely archives. Silvaner is an important grape variety for dry, characterful white wines with ageing potential. We love Silvaner and always put it in the spotlight with new facets and varieties.





## **SEVEN SITES, SEVEN TERROIRS**

**We are one of the pioneers of 1st classification in Franconia.**

In addition to KIRCHBERG and BAUSCH, five of our seven single vineyards are monopole sites: the VDP. Große Lage SCHLOSSBERG and the VDP. Erste Lage sites HOHNART, KUGELSPIEL, TRAUTBERG and REITSTEIG. Some of them are over 750 years old and planted with vines up to 50 years old. Although the vineyards are very close to each other, they have very distinct characteristics.



## **GYPSUM-KEUPER - THE "OTHER" FRANCONIAN TERROIR**

**Our home is the Steigerwald in Franconia,  
which is clearly defined by gypsum  
keuper.**

We cultivate these soils close to nature. The high density of minerals influences our Casteller wine style. Together with our vineyards, they give our wines great longevity, which we clearly express by marketing our top wines at a later date. We are constantly evolving through a firmly anchored wine philosophy and constant critical self-reflection.



## FROM OUR OWN OAK TREES

**The oaks in our forests grow on the same terroir as our vines.**

The fine-pored structure of the wood we use to make our wooden barrels perfectly supports the slow maturation of our wines. The winery and the forestry industry are united by a natural, long-term approach and therefore a focus on a sustainable future.



Fürst Castell

APRILES

## VALUES

HONESTLY - RESPECTFUL - FUTURE-ORIENTED  
CREATE ADDED VALUE



# Practising sustainability

Our own Path



# Fürst Castell

**Our own Path**  
Practising sustainability

# Practising sustainability



Lightweight glass



Regenerative viticulture



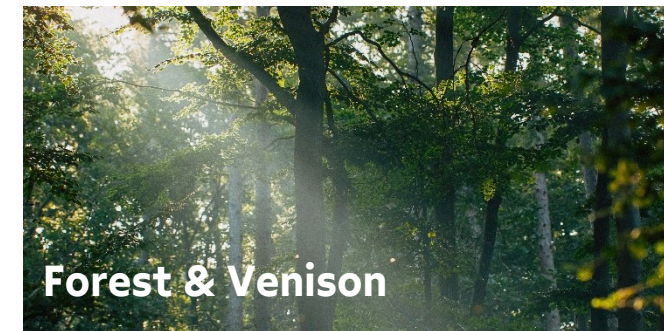
Cultural landscape  
Forest. Wine. Fields.



Solar  
Energy



Certification



Forest & Venison



Water treatment



Vegetable charcoal



Lavender planting



# Fürst Castell

## Lavender & Herbs

Preserving the cultural landscape

Lavender /  
mediterranean herbs

**300**  
Plants



# Lavender & Mediterranean herbs

We planted the first 300 Mediterranean herbs between some of our vineyard plots to create new habitats and preserve the cultural landscape.

Change / blossoming / diversity / life.





# Fürst Castell

## Biochar

New life from old vines

1 ton of Biochar stores

**3 Tons of**  
CO<sub>2</sub>

and up to

**5000 L**  
Water



# Biochar in viticulture - pioneering work

Ron Richter advises and accompanies us on the way to our own biochar.

klimafarmer is a young company with a wealth of experience in the green sector.

The focus is on climate farming - a holistic approach that represents a regenerative and climate-friendly method of soil and green space management.

Pioneering work / partners / exchange



 klimafarmer®



# New life from dead grapevine wood

Old vines are turned into biochar, giving new life to the vineyard soils. In the first step, the vines are shredded into wood chips.

Pioneering work / old vines / pyrolysis / CO<sub>2</sub> & water storage / soil / life.





# Pyrolysis & energy recovery

Using the pyrolysis process, we process the vine wood chips into valuable biochar near Nuremberg.

Pioneering work / old vines / pyrolysis / CO2 & water storage / soil / life.



# Biochar & humus soil

The resulting biochar is mixed with vital humus soil and left to rest, covered, over the winter months. In spring, the mixture is applied to the vineyard. The biochar stores valuable water and CO<sub>2</sub> in our soils.

Pioneering work / old vines / pyrolysis / CO<sub>2</sub> & water storage / soil / life.





# Fürst Castell

## VITAL SOIL

Regenerative viticulture

Savings through  
Humus build-up & sowing

**3 Tons**  
CO<sub>2</sub> / Year



# Fürst Castell

## WINE & FOREST

Terroir & wood maturity

Sustainable forestry

**4.600**

hectares



# Fürst Castell

## RESOURCES Water treatment

Own  
Water treatment  
**3.000.000**  
Liters / Year



# Fürst Castell

## SOLAR ENERGY Photovoltaics

Self-consumption

**80 %**  
Year

Prevention

**80 Tons**  
CO<sub>2</sub> / Year



# Fürst Castell

## LIGHTWEIGHT GLASS

Wine bottles

Prevention

**6 Tons**

CO<sub>2</sub> / Year

**30 Tons**

Glass / Year



# Fürst Castell

## Certification

*EcoStep*<sup>®</sup>  
WEIN+

# EcoStepWine+ certification

ECOSTEP WINE PLUS CERTIFICATION

DIN EN ISO 9001:2015  
Quality management

DIN EN ISO 14001:2015  
Environment management

DIN ISO 45001:2018 Health & Safety

DIN EN ISO 22000:2018 Food safety

German Sustainability Code - Criteria for  
viticulture

Certification / Sustainability / Environment / Safety /  
Health

**Certificate**

Within a certification audit the organization

Fürstlich Castell'sches Domäneamt e.K.

at the site  
Schlossplatz 5, 97355 Castell.

has proved that an integrated sustainability management system was established and is successfully applied in accordance with the requirements of

**EcoStep  
WEIN®**

The EcoStep Wine 5.1 PLUS system meets the industry-standard core requirements for a management system for

- Quality
- Environment
- Occupational health and safety
- Food Safety
- German Sustainability Code - Criteria for viticulture

for the following activity

**Winery with own grape production, winery and marketing**

This certificate is valid from 2024-01-10 until 2027-01-09.

Berlin, 2024-01-10

  
Prof. Dr.-Ing. Jan Uwe Lieback  
Director

  
Andreas Lemke  
Head of Certification Office




Nr. Q-23-24112-EN

**GUTcert** Eichenstraße 3b • 12435 Berlin • Germany  
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**afnor**  
GROUPE





Appendix to certificate No. Q-23-24112-EN issued 2024-01-10

Information about the EcoStep Wine PLUS Certificate

EcoStep is an integrated, process-oriented management system for small and medium-sized enterprises. It meets the core requirements of the internationally recognised ISO standards for quality management, environmental management and occupational health and safety in companies.

Developed specially for the viticulture as an industry solution EcoStep Wine also considers the core requirements of food safety and industry-specific requirements such as HACCP (hygiene management in viticulture) and the requirement for traceability. This industry system was developed in cooperation with the Katalyse Institute and the Geisenheim University of Applied Sciences.


EcoStep is an integrated management system in the non-accredited sector. The verification of conformity regarding the core requirements laid down for EcoStep is carried out by an audit with appointed auditors from GUT Zertifizierungsgesellschaft für Managementsysteme mbH.

EcoStep is a practice-oriented alternative to the conventional ISO standards. Combined in one system, it uses the most important standard requirements of the following standards from an SME perspective:

- DIN EN ISO 9001:2015 Quality management
- DIN EN ISO 14001:2015 Environmental management
- DIN ISO 45001:2018 Occupational health and safety
- DIN EN ISO 22000:2018 Food Safety
- German Sustainability Code - Criteria for viticulture

Through EcoStep, potentials for cost reduction are uncovered, controlling and indicator systems are implemented to support management and legal certainty is increased.

In this way, process orientation is promoted in companies and the basis for sustainable development is created by integrating the systems.

  
Andreas Lemke  
Head of Certification Body

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**afnor**  
GROUPE



# Our portfolio

Passion, craftsmanship & time

# VDP.WINES





# VDP.CLASSIFICATION

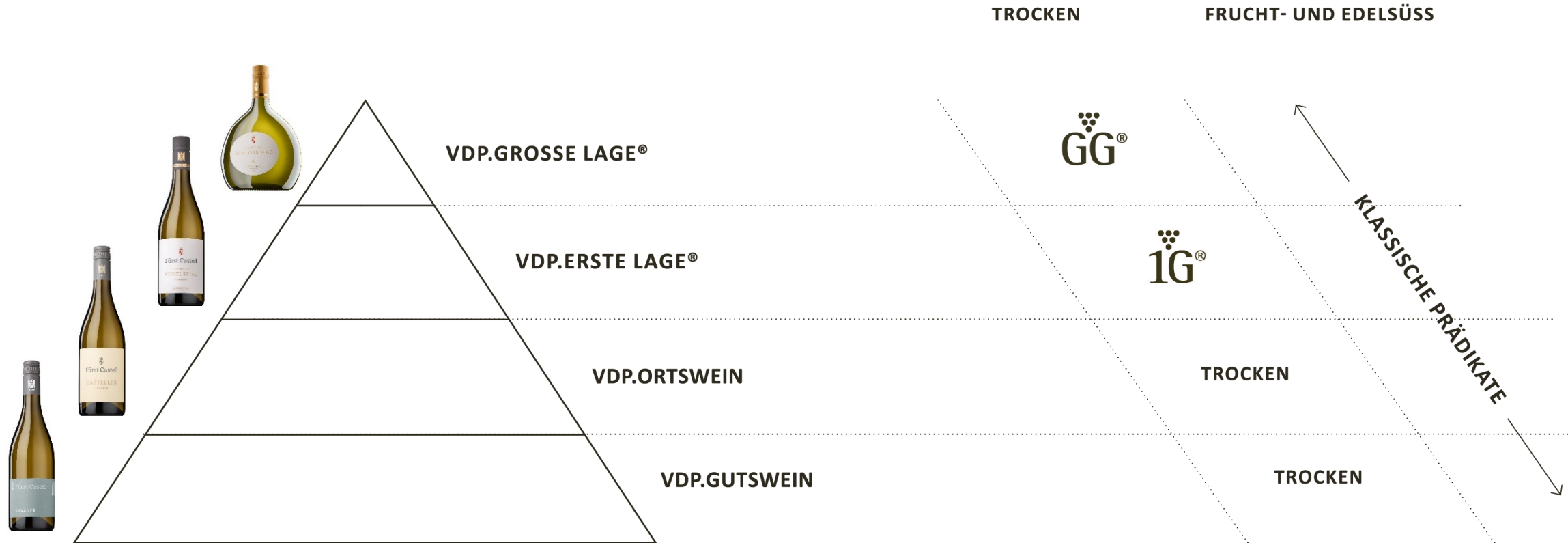
The VDP classification is by a clear guiding principle determined:

**the closer the origin,  
the higher the quality.**

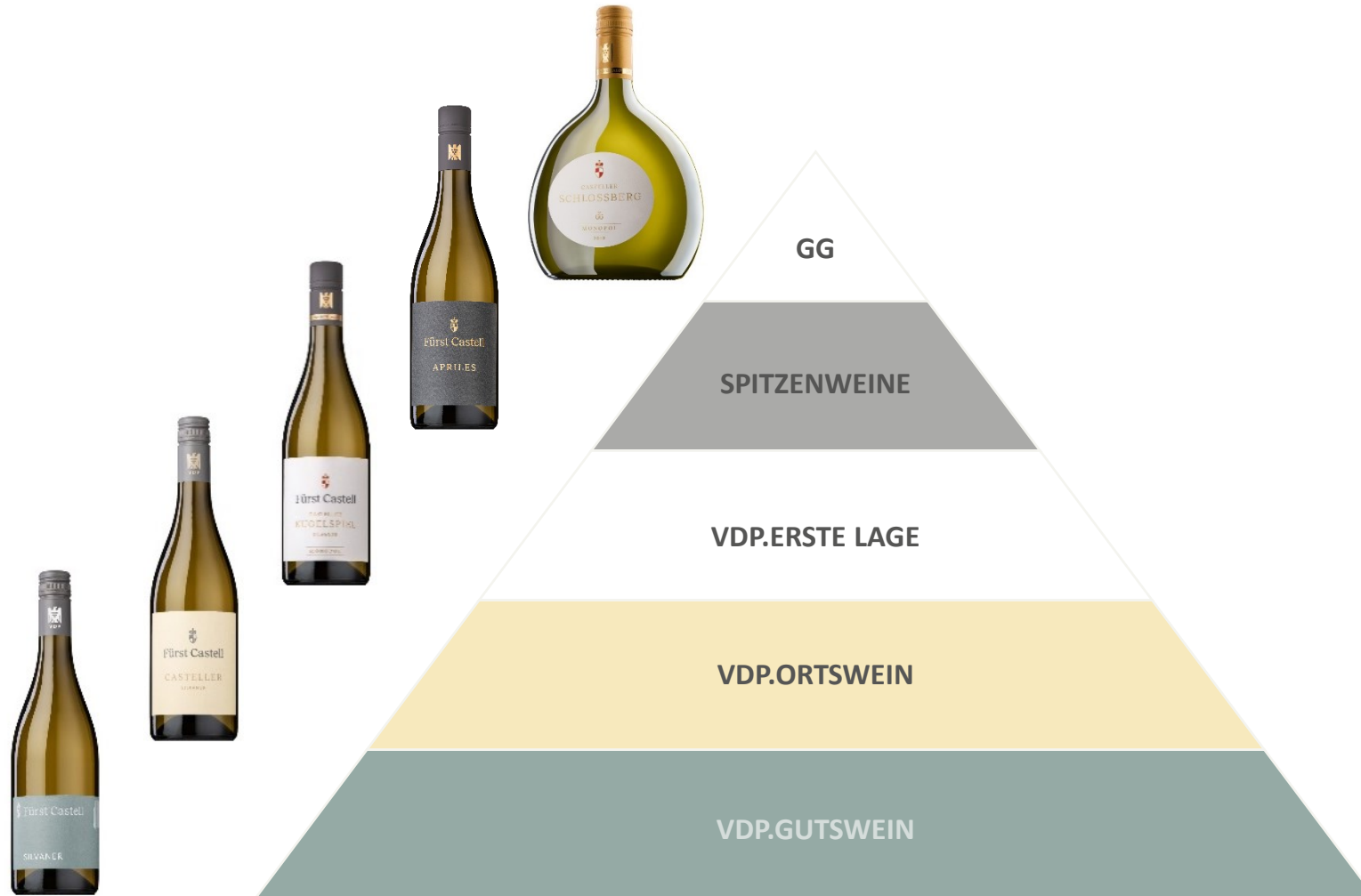
We classify our wines with the VDP.Adler into four levels.



# VDP.CLASSIFICATION



# VDP.CLASSIFICATION





## Die Gefährten

The wine range "Die GEFÄHRTEN" from Castell are accessible wines with an individual character that reliably adapt to life.

Wines for every occasion, which also invite people outside our region to reach for a "Franconian".

The "Die Gefährten" line focuses on two personalities from Castell: the wines are named after two ladies who have made their mark on the history of Castell in different ways - and whose influence can still be felt today.





## Sparkling Wines

**We attach particular importance to high-quality sparkling wine at the Princely Winery:**

Grapes from cooler vineyards, harvested by hand at the ideal time and carefully selected. Gentle pressing and artisanal processing deserve our utmost attention.





# Impressions

Values, origin & Silvaner passion



**CASTLE PARK**  
**PRINCELY RESIDENCE**



**A SPIRIT OF OPTIMISM**  
**TRADITION AS BACKWIND**





Fürst Castell

CASTELLER  
TRAUTHBERG



Fürst Castell

CASTELLER  
HOHNART

ESLING

MONOPOL



Fürst Castell

CASTELLER  
HOHNART

SILVANER

MONOPOL



Fürst Castell

CASTELLER  
TSTEIG

ESLING

MONOPOL

**TERROIR**  
**WINES**



# STEEP SITES WINEGROWING



**VITALITY & LIFE IN THE VINEYARD**  
**OUR CASTELLER PATH**



**HANDWORK**  
**THE JOY OF CRAFTSMANSHIP**



**EXCHANGE  
TEAMWORK**



**TERROIR**  
**WEIN & WALD**



**HOLZFÄSSER  
AUS EIGENEN EICHEN.**





**OAK BARRELS**  
**FROM OUR OWN OAK TREES**



**OAK BARRELS  
FROM OUR OWN OAK TREES**



**CASTLE CELLAR**  
**FROM OUR OWN OAK TREES**



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1912  
Ecclesiastical Domain

**SELF REFLECTION**





**TIME AND MATURITY**  
CASTLE CELLAR



**TIME AND MATURITY**  
IN PRINCLEY OAK





# TIME AND MATURITY

## MASHING GRAPES





**TIME AND MATURITY**  
**FIVE YEARS OF MATURITY FOR THE TOP WINE**



**SCHLOSSBERG**  
MONOPOL SITE | VDP.GROSSE LAGE



**KUGELSPIEL**  
**MONOPOL SITE | VDP.ERSTE LAGE**



**TRAUTBERG**  
MONOPOL SITE | VDP.ERSTE LAGE



**HOHNART**  
MONOPOL SITE | VDP.ERSTE LAGE



**REITSTEIG**  
MONOPOL SITE | VDP.ERSTE LAGE



# DISCOVER CASTELL VINOOTEK





**CASTELLER WINE FESTIVAL**  
**ENJOY THE SUMMER**



**CASTLE PARK DAYS**  
**BEAUTIFUL THINGS - GOOD TIMES**



**We are Castell.  
We love Silvaner.**



19

10

VDP.WEINGUT