



2022 HOHNART SILVANER TROCKEN VDP.ERSTE LAGE

SENSORIC

Interplay of honeydew melon and reneclode paired with fine straw-like spicy components arouse interest. A fine acidic nerve gives traction and merges with powerful minerality that fills the palate until the end.

VINIFICATION

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

ORIGIN

Franconia. Monopolsite Casteller Hohnart. Warm and sunny. The age of the vines is 42 years.

ENJOYMENT

Drinking temperature: 8-12 °C

Maturity: 5-10 years

Recommended glass: White wine / universal glass

ANALYSIS

Alcohol: 12,5%vol.

Residual sugar: 0,9 g/l

Acidity: 6,4 g/l

Contains sulfites.

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