

# Weingut Fürstlich Castell'sches Domänenamt

## Castell- Castell Silvaner trocken 2019




### Producer

The Castell family owns 173 acres (= 70 hectares) of the Franconian viticulture. The majority is the Silvaner variety with 40%, as they've been the first German estate to grow this white variety in 1659. The terroir is influenced by continental climate and gypsum keuper soil, what gave the wines their spicy, powerful note. The seven vineyard sites are mostly monopoly: Bausch, Hohnart, Kirchberg, Kugelspiel, Reitsteig, Schlossberg and Trautberg.

### Vintage Report

The year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

### Characteristics

-  ripe stone fruits
-  harmonious body, fine acidity
-  light cuisine, salads, white meat, poultry and fish dishes

### Facts

- Grape Variety** Silvaner
- Terroir/Soil** Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
- Appellation** Franken / Germany
- Vinification** Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.



Alcohol	Residual-Sugar	Acidity
13.0 %vol	5.0 g/l	6.4 g/l