

SCHLOSS VOLLRADS



Wine Fact Sheet

2012 Schloss Vollrads Riesling Eiswein

Grape Variety:	100 % Riesling
The Estate:	With nearly 800 years of viticultural history, Schloss Vollrads is one of the oldest wine estates – not only in Germany, but probably in the world. Situated in the heart of the Rheingau region, the estate's 80 hectares (200 acres) of vineyards are planted exclusively with Riesling grapes.
Winemaker:	Dr. Rowald Hepp and team
Climate:	Mild and gentle climate. The soil is a mixture of weathered slate, loam, clay and loess. The vineyards have a very favourable aspect, with good exposure to the sun. The river Rhine is on one side of the vine-yards, and the Taunus mountains are on the other. The mountains protect the vines from harsh winter temperatures.
Harvest:	The 2012 harvest brought average harvest quantities with expressive, very variety typical Riesling wines, marked by regional authenticity. Until November 2nd all vineyards of Schloss Vollrads were harvested in accordance to the quality levels. A high proportion of your grapes stayed long on the bush to maximize the Riesling aromatic and fruit. In the night from December 8th to the 9th we were privileged to pick the 2012 Eiswein at -11.5°C; what a phantastic final of a remarkable vintage!
Vinification:	This amazing wine was fermented with special yeasts. The high acidity of 11.6 g/l is well balanced by the exceptional amount of natural residual sugar of 368.8 g/l. We're very proud about this fantastic Eiswein – one of the best of the last 30 years!
Tasting Note:	Very rich and much complex with very high concentration of fruit aromas. The high amount of residual sugar is perfectly balanced by the acidity. This wine has an endless finish.
Serving Suggestions:	Best served on its own.
Cellaring potential:	Although it has great potential for long ageing, it can also be enjoyed in its youth.

