

WEINGUT SCHLOSS VOLLRADS



Wine Fact Sheet

2013 Weingut SCHLOSS VOLLRADS Riesling Kabinett

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 vineyards, and the Taunus mountains are on the other. The mountains protect the vines from harsh winter temperatures.

Harvest: The ripening season was nearly two weeks later than in a common year. Harvest started on 14th of October. This year's very low yield of just 50hl/ha (30% less than in the previous year) allowed us to cellar a rich and vigorous Riesling with a strong backbone built of acidity and high extract.

Vinification: The long and gentle fermentation took place at low temperatures in stainless steel tanks. The gentle acidity of 8,6 g/l, is in perfect harmony with the residual sugar of 62,3 g/l and creates a round and well balanced Kabinett with 9,0 % ABV.

Tasting Note: Delicate fruit aromas like ripe pineapple, with floral notes. Good structure and balanced acidity. A mouth-filling wine – an ideal sipper!

Serving Suggestions: Try with spiced Asian foods (Thai or Indian kitchen). You will be surprised of this unique combination.

Cellaring potential: The wine is made for immediate consumption after purchase, but can also be cellared for at least 3-5 years.

