

# WEINGUT SCHLOSS VOLLRADS



## Wine Fact Sheet

### 2013 Weingut SCHLOSS VOLLRADS Riesling QbA dry

**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 14<sup>th</sup> 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 smooth fermentation took place at low temperatures of not more than 16 °C in stainless steel tanks to keep the natural flavours in the best possible way. 12.5 % alc. gives a good structure to the wine and the relation between 9.3 g/l residual sugar and 7.9 g/l acidity is a guaranty for an ideal balance – which is the key point for a dry Riesling.

**Tasting Note:** With its inviting, mineral bouquet, a hint of rose blossoms and different fruit-aromas like apple and vineyard peach, this is a very good example of the variety and the perfect vintage 2013.

**Serving Suggestions:** Perfect table wine to accompany a wide array of foods. Ideal with pork or chicken served with different tasty sauces and noodle or rice dishes.

**Cellaring potential:** The wine is good for immediate consumption after purchase, but has a cellaring potential of at least 5 years. (Vinolok Closure)

