



## 2014 VOLRATZ RHEINGAU RIESLING QUALITÄTSWEIN DRY

The "Volratz" is a refreshing, dry Rheingau Riesling with a crisp and mineral character showing fruits of apricots and peaches. The front label shows the oldest drawing of Schloss Vollrads - formerly named "Volratz" - found on an old map from 1573 showing the course of the Rhine river.

**Quality:** Qualitätswein b.A.  
**Grape Variety:** 100 % Riesling  
**Taste:** dry

**Winemaker:** Dr. Rowald Hepp and team

**Analyses:** Alcohol: 12.0 % vol.  
Residual Sugar: 7.6 g/l  
Total Acidity: 8.3 g/l

**Terroir:** The soil is a mixture of Taunus quartzite, black and red slate and calcareous loess soil. Our vineyard slopes are all south facing, allowing them to capture the best sunshine. The Taunus mountain range offers protection from the northern winds with its forests and creates the ideal conditions for our vines.

**Vintage:** On September 29th we began harvest with our long experienced team of pickers. The first batch registered 85° Oechsle and we were pleased to have juicy, intensive and long lasting flavor.  
The health of the grapes and the diversity of aromas allowed us to alter the finishing process with longer time on the mash and various mash fermentations.

**Vinification:** 100 % stainless steel, long maturation on the fine yeast.

**Serving Suggestion:** We recommend this wine for every day enjoyment, barbecue, chicken and salad.

