



2017 SCHLOSS VOLLRADS SCHLOSSBERG RIESLING VDP.GROSSES GEWÄCHS® QUALITÄTSWEIN TROCKEN

This Riesling GG is a very full bodied wine with elegance and length. It was fermented and matured in big wooden oak barrels. In the nose it shows aromas of herbs and white stone fruit. The GG has a nice texture and a inciting saltiness and minerality on the palate. The oak is well integrated in the wine and gives a powerful backbone.

Quality: Qualitätswein
Grape Variety: 100 % Riesling
Taste: dry

Winemaker: Dr. Rowald Hepp and team

Analyses: Alcohol: 13.5 % vol.
Residual Sugar: 4.9 g/l
Total Acidity: 7.9 g/l

Terroir: The soil is a mixture of Taunus quartzite, agrillaceous shale 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: The vintage was an exercise in hope and fear with regard to nature. We were affected by late frost, heavy thunderstorms but also had perfect weather conditions during vegetation period. The young wines boast a fresh and fruity palate as well as radiant elegance. And even at this early stage, they feature well integrated acidity. The only thing that hurts our winemakers' hearts is the fact that harvest volumes declined by 25%.

Vinification: Long and gentle mash fermentation, stainless steel and partially oak barrel maturation. Long yeast contact time and batonnage before bottling.

Serving Suggestion: The GG goes well with feathered game and veal dishes like Saltimbocca or a classical Wiener Schnitzel with pointed cabbage.

