



2020 Schloss Vollrads 1716 Cabinet Riesling trocken VDP.ORTSWEIN

The historical evidence from 1716 for the construction of the world's first Cabinet Cellar and the sale of Cabinet (so-called reserve) wines in the 18th century can be found in the carefully managed archives of Schloss Vollrads. This wonderfully mineral Riesling was created in honour of this cellar and of our two Grand Crus SCHLOSSBERG and GREIFFENBERG. Slightly salty with pink grapefruit, white fruits and peach. Powerful, complex and deep. A multi-layered accompaniment to food, but also convincing convincing as a soloist.

Quality: Qualitätswein b.A.
Grape Variety: 100 % Riesling
Taste: trocken
Winemaker: Ralf Bengel and team

Analyses: Alcohol: 12.0 % vol.
Residual Sugar: 5.5 g/l
Total Acidity: 6.5 g/l

Terroir: The soil is a mixture of Taunus quartzite, argillaceous 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: Extreme and extraordinary - but in the end extremely good.
The third year in a row with above-average temperatures and below-average rainfall at the same time. After a mild winter our Riesling vines sprouted early around April 10th. Occasional rainfall at this time and a warm April gave another growth spurt. The vines began to flower early on May 30th. In the further course, from June to August, it was warm above average. Fortunately, the majority of the vines in our vineyards are more than 30 years old and can still access sufficient water in the deeper soil layers even in years with little rain. The vineyards were in good shape throughout the growing season. The harvest started on September 23rd. Our picking team was able to select healthy and ripe grapes with great joy. At the beginning the grapes were already ripe and aromatic, but with each passing day they increased in expressiveness, intensity and flavor. Fortunately, the fruity acidity was retained.

Vinification: 60 % oak barrels (1200l) and 40% stainless steel. Maturation in the bottle for another year

Serving suggestion: Very delicious with oven baked vegetable and roasted fish or duck.

