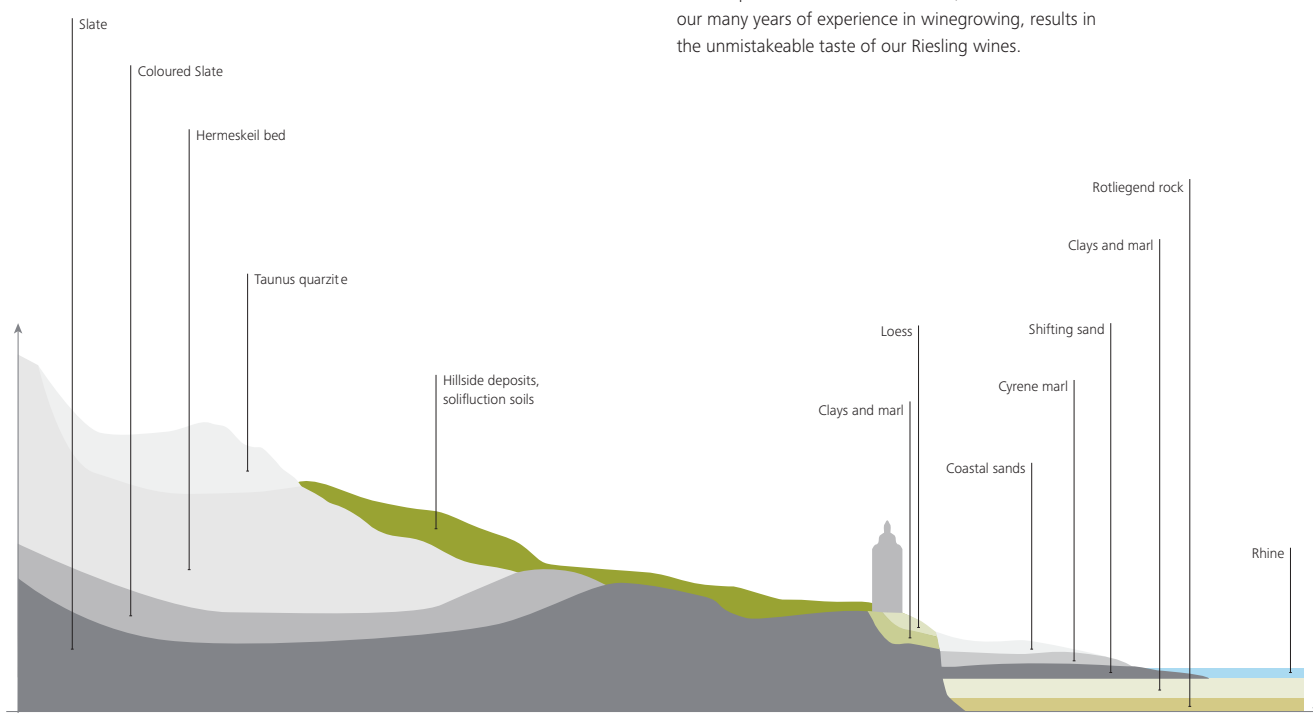


# SCHLOSS VOLLRADS



WINE TASTINGS AT SCHLOSS VOLLRADS 2023

“WINE IS  
THE POETRY  
OF THE EARTH.”



The unique terroir of Schloss Vollrads, combined with our many years of experience in winegrowing, results in the unmistakable taste of our Riesling wines.

All great wines are created in the vineyard.





## OUR WINE TASTINGS

Schloss Vollrads is one of the oldest wine estates in the world, perhaps the oldest. Historians assume that the moated tower built about 1330 – the estate's landmark, visible from afar – was constructed on the foundations of a Roman tower fortress from the first or second century.

In various attractive rooms Schloss Vollrads offers you a range of unique and entertaining wine tastings. In at least three wines you will experience the magnificent diversity of our Riesling wines. Dry, semi-sweet and sweet wines – you experience all our different wines

### Strolling Wine Tasting

EUR per Person

During a guided stroll through the estate  
you'll discover Schloss Vollrads and its history  
as you sample our wines:

3 Wines	22.00 €
4 Wines	24.50 €

### Wine Tastings

Seated Wine Tastings:  
Concerning to the number of participants you will take  
seat in one of our period family rooms of Schloss Vollrads.

8 Wines	37.00 €
---------	---------

### Vertical Wine Tasting GROSSES GEWÄCHS

For the first time the German wine law established in 1999 quality wines from a specific region with special requirements on vineyard sites, yield, variety, must weight and vinification methods. Therefore these wines stand for the best qualities Rheingau can offer.  
In this tasting Schloss Vollrads invites you to enjoy four vintages of the „Grosses Gewächs“ (Grand Cru) complemented by a glass of sparkling wine as well as a taste of our Trester, a distillate made out of the marc from the Grosse Gewächs.

6 Wines	39.00 €
---------	---------



## OUR WINE TASTINGS

### Wine & Dine

EUR per Person

Enjoy the harmony of wine and gourmet cuisine in the unique atmosphere of the prestigious private manor house chambers at Schloss Vollrads. A Sekt reception at the beginning of the evening is optional.. A 3- or 4-course gala dinner will be served along with suitable Riesling wines from the Schloss Vollrads selection. The evening will be brought to a close with our signature digestives and coffee. Between courses, one of our expert hosts will entertain you with short, inspiring commentaries on topics such as history, wine growing, the relationship between food and wine, healthy eating and indulgence in moderation. Attached please find a list of our suggested menus. The room rent as well as the personnel costs are included in the flat rate.

**Required minimum number of participants: 25**

#### 3-course menu

with 6 Riesling wines, water, coffee and digestif

**duration: 3 hours**

with 6 wines      € 113.00 per Person

#### 4-course menu

with 6 Riesling wines, water, coffee and digestif

**duration: 4 hours**

with 8 wines      € 133.00 per Person

#### 5-course menu

with 6 Riesling wines, water, coffee and digestif

**duration: 4.5 hours**

with 10 wines      € 149.00 per Person



## OUR MENU SUGGESTIONS

### Menu suggestions Wine & Dine

---

#### Menu 1

Little tepid smoked pork forecastles with  
lentils and marinated vegetables

Roasted filet of salmon trout on  
potatoes-leeks fondue

Filled breast of guinea fowl with zucchini  
and pearl barley risotto

Gorgonzola dolce with apple confit  
and fruitcake

White coffee-mousse with fig compote  
and honey-milk ice cream

#### Menu 2

Rose roasted lamb fillet with couscous,  
tomatoes and pine cores

Potato-Celery soup and oxtail ravioli

Shrimps with carrot-ginger puree  
and curry foam

Roasted duck breast with  
mushroom-leek sauté and crusted  
small pieces from potatoes

Cappuccino mousse with pineapple sorbet  
and caramelized bananas

#### Menu 3

Tatar of tuna with Tobiko caviar  
and sesame-cucumber salad

Spicy lentil soup with rabbit

Crisp roasted Dorade on Venere risotto  
and sugar pods

Roasted veal with kohlrabi, carrots  
and potatoes-prosciutto puree

Tepid chocolate cake with mango  
ragout and coconut ice cream

#### Alternative main course for all menus

Roast beef with confit of red onions,  
Provençal vegetables and cream potatoes



# WELCOME TO RIESLING.

## WE ARE LOOKING FORWARD TO YOUR VISIT

---

Please arrange your individual appointment with our event office.

**Tel:** +49 6723 66 0  
**Fax:** +49 6723 66 67  
**Email:** [info@schlossvollrads.com](mailto:info@schlossvollrads.com)

### Office opening hours:

From Monday to Friday between 9:00 a.m. and 6:00 p.m.  
Saturdays, Sundays, Holidays between 12:00 p.m. and 4:00 p.m.  
as well as individual appointments by phone

---

To all our seated tasting (at least 6 wines) we serve white bread and table water. The minimum attendance for all kinds of tasting is 12 persons.

Depending on the tasting, the duration is about 1 to 2 hours.

All prices are including 19 % VAT.

All events are carried out based on our general terms and conditions.

January 2023



**Schloss Vollrads GmbH & Co. Besitz KG**

Schloss Vollrads 1 | D-65375 Oestrich-Winkel | Tel. +49 6723 66 0 | Fax +49 6723 66 67  
[info@schlossvollrads.com](mailto:info@schlossvollrads.com) | [www.schlossvollrads.com](http://www.schlossvollrads.com)

