

# SCHLOSS VOLLRADS



## 2022 RIESLING QUALITÄTSWEIN DRY - VDP.GUTSWEIN

The wine presents a captivating bouquet of ripe apricot on the nose. Then crisp and refreshing on the palette, featuring flavors of white peach and grapefruit, delivering a delicious and light finish.

This wine is our figurehead because it is sourced both from the historic low plots on the banks of the Rhine and from the higher core vineyard directly around Schloss Vollrads.

Item Number:	1120
Quality:	Qualitätswein b.A.
Grape Variety:	100 % Riesling
Taste:	dry
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 12.0 % vol. Residual Sugar: 8.8 g/l Total Acidity: 7.2 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:	Very dry and warm, with unevenly distributed precipitation. Due to the warm days in summer causing the growth of the foliage and grapes to advance rapidly. The rainfall since September challenged us to find the appropriate harvest time. Through precise selection done by our experienced harvest team, healthy and ripe grapes were harvested and brought to our cellars. The wines of the 2022 vintage are as fascinating as they are surprising in their delicacy and balance. There is no trace of the hot and dry summer. The wines taste incredibly delicate and light, so lively, delicate and fruity. It is a remarkable response of Riesling to such an extraordinary year.
Vinification:	100 % stainless steel
Serving Suggestion:	Light seafood dishes such as grilled shrimp, scallops or oysters. It would also complement sushi, sashimi or ceviche very well

### Weingutsverwaltung Schloss Vollrads KG

Schloss Vollrads 1  
D-65375 Oestrich-Winkel

Tel. +49 6723 66 0  
Fax +49 6723 66 66

info@schlossvollrads.com  
www.schlossvollrads.com

