



2022 RIESLING QUALITÄTSWEIN SEMI DRY - VDP.GUTSWEIN

A juicy Riesling with refreshing acidity and moderate sweetness. A light floral aroma reminiscent of elderflower and slightly of lily blossom. On the tongue, a delicate grip from the acidity, almost like chewing on an unpeeled Granny Smith apple, crisp and redeeming.

Item Number:	1140
Quality:	Qualitätswein b.A.
Grape Variety:	100 % Riesling
Taste:	semi-dry
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 12.0 % vol. Residual Sugar: 15.8 g/l Total Acidity: 7.3 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:	Sushi platter with raw salmon and tuna, fried tofu with soy sauce on the side (Agedashi Dofu). Also great with goulash with spices.

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