



2022 „VOLRATZ“ RHEINGAU RIESLING QUALITÄTSWEIN SEMI DRY 1,0L (Bottled by: Vollrads KG)

Volratz 1573“ is a fresh, fruity and semi dry Rheingau Riesling that reflects the minerality of the quartzite and loess soils. The label shows the oldest pictorial representation of Schloss Vollrads - then still called „Volratz“ - from a map of the course of the Rhine in 1573. Juicy on the palate, fruity like stone fruits.

Item Number:	1152
Quality:	Qualitätswein b.A.
Grape Variety:	100 % Riesling
Taste:	semi dry
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 12.0 % vol. Residual Sugar: 14.3 g/l Total Acidity: 7.2 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:	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:	We recommend this wine with grilled meat, poultry or salads.

Weingutsverwaltung
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