





2022 RIESLING EDITION QUALITÄTSWEIN FEINHERB VDP.GUTSWEIN (SEMI-DRY)

On 2nd March 2023, the colleagues at Schloss Vollrads gathered again and voted for their favorite wine out of 5 tank samples. The wine with the most votes, became the EDITION of the year. The edition this year triggers an immediate salivation, as if the tantalizing aromas have already reached your nose. It brings to mind the delightful flavors of ripe peaches and juicy lychees. With its balanced sweetness and acidity, it's an ideal wine to share at gatherings.

Item Number: 1170

Quality: Qualitätswein b.A.

Grape Variety: 100 % Riesling

Taste: semi-dry

Winemaker: Ralf Bengel and team

Analyses: Alcohol: 12.0 % vol.

Residual Sugar: 14.1 g/l Total Acidity: 6.9 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 be 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: Grilled shrimp, chicken or vibrant salads

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