



2022 WINKEL RIESLING KABINETT FEINHERB VDP.ORTSWEIN (SEMI-DRY)

The wine exudes a sweet aroma reminiscent of ice candy, along with the alluring scent of lychee. On the palate, this wine is refreshing and well-balanced, with just the right amount of sweetness and acidity. The fruitiness of the wine is evident, with notes of ripe peach, pear, and apricot, leaving a pleasant aftertaste that lingers on the tongue.

Item Number:	1240
Quality:	Prädikatswein
Grape Variety:	100 % Riesling
Taste:	semi-dry
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 10.0 % vol. Residual Sugar: 18.5 g/l Total Acidity: 7.8 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:	Grilled seafood such as shrimp, scallops or lobster or cheese platter especially with soft creamy cheese like brie or camembert.

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

