



2022 WINKEL RIESLING KABINETT VDP.ORTSWEIN (fruity-sweet)

This wine is a fruity and sweet wine with a distinct aroma of woodruff, accompanied by a light floral character. On the palate, it is refreshing and well-balanced, with a perfect harmony between sweetness and acidity, with fruity notes reminding of ripe peach, apricot, and tropical fruits. It is a versatile wine that can be enjoyed with a variety of dishes.

Item Number:	1280
Quality:	Prädikatswein
Grape Variety:	100 % Riesling
Taste:	fruity-sweet
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 8.5 % vol. Residual Sugar: 53.3 g/l Total Acidity: 7.6 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:	Great with a good variation of heavier seasoned food: Thai dishes such as Pad thai or Green Curry; Vietnamese Bánh mì or Pho.

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

