

SCHLOSS VOLLRADS



2022 WEINGUT SCHLOSS VOLLRADS RIESLING SEKT b.A. BRUT

The Rheingau Riesling sparkling wine crafted using the Méthode Charmat is a great way to showcase the aromatic qualities of Riesling. The Sekt presents itself in a pale straw-yellow color, hinting at the freshness and brightness within. Aromas of white flowers, jasmine, and honeysuckle mingle with hints of green apple, ripe pear, and citrus zest. The Sekt is crisp with lively bubbles that dance around the tongue.

Item Number:	1600
Quality:	Sekt b.A.
Grape Variety:	100 % Riesling
Taste:	Brut
Winemaker:	Ralf Bengel and team
Analyses:	Alcohol: 12.0 % vol. Residual Sugar: 13.9 g/l Total Acidity: 6.8 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:	Méthode Charmat
Serving Suggestion:	Light and fresh salads, goat cheese, and dishes with a touch of spice.

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

