

SCHLOSS VOLLRADS



2021 SCHLOSS VOLLRADS SCHLOSSBERG RIESLING VDP.GROSSES GEWÄCHS® QUALITÄTSWEIN TROCKEN

In the nose, the 2021 Schlossberg Riesling Trocken GG presents a rich and complex bouquet of ripe white fruits, intertwined with delicate nutty, yeasty, herbal, and flinty notes. On the palate, it offers yellow fruit flavors, but with significantly more grip and tension. The mineral-driven mouthfeel and vibrant interplay of fruit and acidity create pressure and culminate in a magnificent finish. Definitely a wine fit for aging.

Quality: Qualitätswein
Grape Variety: 100 % Riesling
Taste: dry

Winemaker: Ralf Bengel and team

Analyses: Alcohol: 11.5 % vol.
Residual Sugar: 6.0 g/l
Total Acidity: 6.3 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: In 2021, Schloss Vollrads had two grape harvests, one in February and another in October. The February harvest was for Eiswein (ice wine) with a Riesling variety and good sugar content. The weather throughout the year was unpredictable, with a cooler and wetter summer following several hot and dry years. The vineyard workers had to work hard to prevent losses from mildew. The ripening of the grapes also occurred later than in previous years, starting in late August. The actual harvest began in October, which was advantageous as the cooler temperatures allowed for the development of a fine fruity aroma and the typical elegance of Riesling wines. The harvest yielded grapes of good quality suitable for Kabinett and Spätlese wines. Selective picking allowed them to harvest high-aromatic grapes for their premium „Großen Gewächse“ wines in Schlossberg and Greiffenberg vineyards until the end of October.

Vinification: 2-3 days of cold maceration, followed by up to 8 months of 1200L oak barrel spontaneous fermentation and maturation

Serving Suggestion: Harmonises well with marinated venison or beef as well as pheasant and winter vegetables. Also perfect with Pink fried sirloin on truffled leek vegetable and dauphine potatoes.

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