

# SCHLOSS VOLLRADS

ESTATE



## Wine Fact Sheet

### 2012 SCHLOSS VOLLRADS Estate Riesling Kabinett

**Grape Variety:** 100 % Riesling

**The Estate:** With nearly 800 years of viticultural history, Schloss Vollrads is one of the oldest wine estates – not only in Germany, but probably in the world. Situated in the heart of the Rheingau region, the estate's 80 hectares (200 acres) of vineyards are planted exclusively with Riesling grapes.

**Winemaker:** Dr. Rowald Hepp and team

**Climate:** Mild and gentle climate. The soil is a mixture of weathered slate, loam, clay and loess. The vineyards have a very favourable aspect, with good exposure to the sun. The river Rhine is on one side of the vineyards, and the Taunus mountains are on the other. The mountains protect the vines from harsh winter temperatures.

**Harvest:** The 2012 harvest brought average harvest quantities with expressive, very variety typical Riesling wines, marked by regional authenticity. Until November 2nd all vineyards of Schloss Vollrads were harvested in accordance to the quality levels. A high proportion of your grapes stayed long on the bush to maximize the Riesling aromatic and fruit. In the night from December 8th to the 9th we were privileged to pick the 2012 Eiswein at -11,5°C; what a phantastic final of a remarkable vintage!

**Vinification:** The long and gentle fermentation took place at low temperatures in stainless steel tanks. The gentle acidity of 7.9 g/l, is in perfect harmony with the residual sugar of 55.7 g/l and creates a round and well balanced Kabinett with 9.5 % ABV.

**Tasting Note:** Delicate fruit aromas like ripe pineapple, with floral notes. Good structure and balanced acidity. A mouth-filling wine – an ideal sipper!

**Serving Suggestions:** Try with spiced Asian foods (Thai or Indian kitchen). You will be surprised of this unique combination.

**Cellaring potential:** The wine is made for immediate consumption after purchase, but has a cellaring potential of at least 3-5 years.

