

SCHLOSS VOLLRADS

ESTATE



Wine Fact Sheet

2012 SCHLOSS VOLLRADS Estate Riesling Spätlese

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: Fermentation at 12 to 14 ° C in stainless steel took as long as 14 weeks with the result of an incredible fruit complexity in the wine. With almost 86.8 g/l natural residual sugar and only 8 % vol alc. this wine proofs that taste based on minerals don't need high alcohol level. The classical Riesling acidity of 7.9 g/l keeps the wine light, fresh and crisp. A tasteable example for the ongoing Riesling Renaissance.

Tasting Note: A stunning floral aroma of peach, raspberry and honeysuckle with hints of apple blossoms and traces of ginger. Rich and weighty – but still good acidity.

Serving Suggestions: Ideal to pair with spicy food or Carribean, Mexican or Asian style food (fruit)

Cellaring potential: The wine tastes beautiful right after release, but has a cellaring potential of at least 7-10 years. The complexity of the wine will increase with aging.

