

# SCHLOSS VOLLRADS

ESTATE



## Wine Fact Sheet

### 2013 SCHLOSS VOLLRADS Estate Riesling QbA

**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 ripening season was nearly two weeks later than in a common year. Harvest started on 14<sup>th</sup> of October. This year's very low yield of just 50 hl/ha (30% less than in the previous year) allowed us to cellar a rich and vigorous Riesling with a strong backbone built of acidity and high extract.

**Vinification:** The long and gentle fermentation takes place at low temperatures in stainless steel tanks. The fresh and fruity acidity of 8.1 g/l is nicely balanced with the natural residual sugar of 52.8 g/l. With an alcohol content of 10.5 %vol. this is a perfect example of our classic Qualitätswein style.

**Tasting Note:** With its inviting, mineral bouquet, a hint of flowers and spices and different fruit-aromas, this is a very good example of the variety and the vintage.

**Serving Suggestions:** Perfect table wine to accompany a wide array of foods. Ideal with pork or chicken served with different tasty sauces and noodle or rice dishes.

**Cellaring potential:** The wine is good for immediate consumption after purchase, but has a cellaring potential of at least 5 years. (Vinolok Closure)

