



SCHLOSS VOLLRADS



2024 Rheingau Riesling dry „1716 Cabinet“ VDP.ORTSWEIN

Wine profile

Fresh, elegant, and full of character: This Riesling, matured in large oak casks and stainless steel, seduces with its cool aroma of ripe white fruits, delicate citrus notes, and a hint of minerality. On the palate, juicy pineapple and apricot meet an elegant, medium-bodied mouthfeel. The salty-mineral finish makes it the ideal companion for fish, seafood – or simply to be enjoyed on its own.

VDP.Classification: VDP.ORTSWEIN

Grape Variety: Riesling

Taste: dry

Analysedaten: Alcohol: 11,5 % vol.
Residual Sugar: 5,7 g/l
Total Acidity: 6,4 g/l

Terroir: The soil is a mixture of Taunus quartzite, argillaceous 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.

Vinification: Fermentation and maturation 60% in large wooden barrels and 40% in stainless steel, very long yeast storage and an additional year of bottle ageing

Item Number: 2220

Content: 0,75l

Serving Suggestion:

- Steamed salmon fillet with lemon
- Goat cheese with honey and thyme

Certifications



DE-ÖKO-006
Deutsche
Landwirtschaft



WELCOME TO RIESLING.