



SCHLOSS VOLLRADS



2024 Rheingau Riesling semi-dry VDP.GUTSWEIN

Wine profile

A wonderfully harmonious Riesling with a special history: this edition is the favorite wine of the employees of Schloss Vollrads every year - chosen by all employees in a blind tasting. Well-balanced between sweetness and juiciness. Intensely fragrant fruit aromas with apricot, ripe quince and vineyard peach.

VDP.Classification: VDP.GUTSWEIN

Grape Variety: Riesling

Taste: semi-dry

Analytical data: Alcohol: 10,5 % vol.
Residual Sugar: 15,4 g/l
Total Acidity: 7,5 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: 100 % stainless steel

Item Number: 1170

Content: 0,75l

Serving Suggestion:

- Delicately fried fillets of red mullet rest on a velvety pea puree, delicately refined with a touch of lemon balm oil
- Fresh asparagus spears, classically served with young potatoes and a golden-brown Viennese-style schnitzel

Certifications



EcoStep
WEIN



DE-ÖKO-006
Deutsche
Landwirtschaft



WELCOME TO RIESLING.