

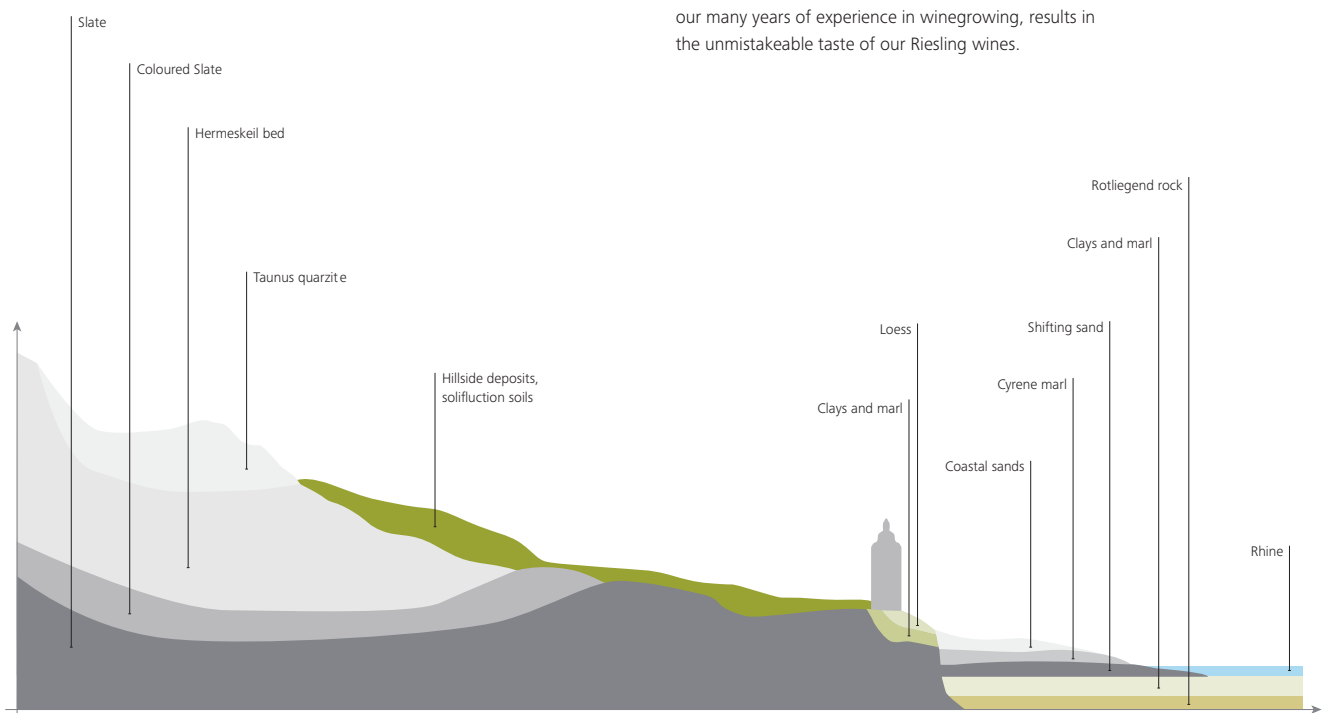
SCHLOSS VOLLRADS



WINE TASTINGS AT SCHLOSS VOLLRADS 2025



“WINE IS
THE POETRY
OF THE EARTH.”



The unique terroir of Schloss Vollrads, combined with our many years of experience in winegrowing, results in the unmistakable taste of our Riesling wines.

All great wines are created in the vineyard.



OUR WINE TASTINGS

Schloss Vollrads is one of the oldest wine estates in the world, perhaps the oldest. Historians assume that the moated tower built about 1330 – the estate’s landmark, visible from afar – was constructed on the foundations of a Roman tower fortress from the first or second century.

In various attractive rooms Schloss Vollrads offers you a range of unique and entertaining wine tastings. In at least three wines you will experience the magnificent diversity of our Riesling wines. Dry, semi-sweet and sweet wines – you experience all our different wines.

Minimum number of participants for strolling und seated Wine Tastings: 12 persons

Strolling Wine Tasting

EUR per Person

During a guided stroll through the estate	3 Wines	22.00 €
you’ll discover Schloss Vollrads and its history	4 Wines	24.50 €
as you sample our wines:		

Wine Tastings

Seated Wine Tastings:	6 Wines	32.00 €
Concerning to the number of participants you will take	8 Wines	37.00 €
seat in one of our period family rooms of Schloss Vollrads.		

Vertical Wine Tasting GROSSES GEWÄCHS

For the first time the german wine law established in 1999 quality wines from a specific region with special requirements on vineyard sites, yield, variety, must weight and vinification methods. Therefore these wines stand for the best qualities Rheingau can offer.	6 Wines	39.00 €
In this tasting Schloss Vollrads invites you to enjoy four vintages of the „Groses Gewächs“ (Grand Cru) complemented by a glass of sparkling wine as well as a taste of our Trester, a distillate made out of the marc from the Grosse Gewächs.		



OUR WINE TASTINGS

Wine & Dine

EUR per Person

Enjoy the harmony of wine and gourmet cuisine in the unique atmosphere of the prestigious private manor house chambers at Schloss Vollrads. A Sekt reception at the beginning of the evening is optional. A 3- or 4-course gala dinner will be served along with suitable Riesling wines from the Schloss Vollrads selection. The evening will be brought to a close with our signature digestives and coffee. Between courses, one of our expert hosts will entertain you with short, inspiring commentaries on topics such as history, wine growing, the relationship between food and wine, healthy eating and indulgence in moderation. Attached please find a list of our suggested menus. The room rent as well as the personnel costs are included in the flat rate.

Required minimum number of participants: 25

3-course menu

with 6 Riesling wines, water, coffee and digestif

duration: 3 hours

with 6 wines € 117.00 per Person

4-course menu

with 6 Riesling wines, water, coffee and digestif

duration: 4 hours

with 8 wines € 138.00 per Person

5-course menu

with 6 Riesling wines, water, coffee and digestif

duration: 4.5 hours

with 10 wines € 154.00 per Person



OUR MENU SUGGESTIONS

Menu suggestions Wine & Dine

Menu 1

Little tepid smoked pork forecastles with lentils and marinated vegetables

Roasted filet of salmon trout on potatoes-leeks fondue

Filled breast of guinea fowl with zucchini and pearl barley risotto

Gorgonzola dolce with apple confit and fruitcake

White coffee-mousse with fig compote and honey-milk ice cream

Menu 2

Rose roasted lamb fillet with couscous, tomatoes and pine cores

Potato-Celery soup and oxtail ravioli

Shrimps with carrot-ginger puree and curry foam

Roasted duck breast with mushroom-leek sauté and crusted small pieces from potatoes

Cappuccino mousse with pineapple sorbet and caramelized bananas

Menu 3

Tatar of tuna with Tobiko caviar and sesame-cucumber salad

Spicy lentil soup with rabbit

Crisp roasted Dorade on Venere risotto and sugar pods

Roasted veal with kohlrabi, carrots and potatoes-prosciutto puree

Tepid chocolate cake with mango ragout and coconut ice cream

Alternative main course for all menus

Roast beef with confit of red onions, Provençal vegetables and cream potatoes

WELCOME TO RIESLING.

WE ARE LOOKING FORWARD TO YOUR VISIT

Please arrange your individual appointment with our event office.

Tel: +49 6723 66 0

Fax: +49 6723 66 67

Email: veranstaltungen@schlossvollrads.com

Office opening hours:

From Monday to Friday between 9:00 a.m. and 6:00 p.m.
Saturdays, Sundays, Holidays between 12:00 p.m. and 4:00 p.m.
as well as individual appointments by phone

To all our seated tasting (at least 6 wines) we serve white bread and table water. The minimum attendance for all kinds of tasting is 12 persons.

Depending on the tasting, the duration is about 1 to 2 hours.

All prices are including 19 % VAT.

All events are carried out based on our general terms and conditions.

January 2025



Schloss Vollrads GmbH & Co. Besitz KG

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