

2025 PRINCE METTERNICH RHEINGAU RIESLING DRY

GRAPE VARIETY

100% Riesling

APPELLATION

Rheingau

TERROIR

Rheingau Riesling sites
with quartzite, slate and clay soils.

VINTAGE PROFILE 2025

The wine year 2025 began with warm and largely dry months of March and April. Budbreak occurred rapidly, aided at times by heavy showers. The rainfall in the spring and summer of 2025 provided our vineyards with water at exactly the right moments, helping the vines to flourish and bloom.

We reached full ripeness of the grapes exceptionally early and began the harvest already at the beginning of September – earlier than ever before. With full dedication and the utmost care, our team harvested the Schloss Johannisberg vineyard by hand through mid-September. The harvest yield was low, but of very high quality. All quality levels, up to the rare Trockenbeerenauslese, were harvested.



VINIFICATION

Selective harvest,
temperature-controlled fermentation in stainless steel tanks.

CHARACTERISTIC

A Riesling with the typical elegance and finesse of the Rheingau. The nose reveals notes of freshly sliced vineyard peaches, green bell peppers, and subtle herbal spice. The precise minerality harmonizes beautifully with the aromas.

On the palate, the wine is juicy with notes of Braeburn apples. A delicate, slightly bitter finish reminiscent of lime zest adds extra character.

PAIRING

Fish dishes, white meat, and pasta with vegetables.

For example: Spaghetti | Lemon zest | Pine nuts | Mint

ANALYSIS

Residual sugar – 8.5 g/l • acidity – 7.8 g/l • alcohol – 12%

DRINKING TEMPERATURE

7-9° Celsius

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