

2023 SCHLOSS JOHANNISBERGER RIESLING BRONZELACK

GRAPE VARIETY

100% Riesling

APPELATION

Rheingau | Single vineyard - Schloss Johannisberg

TERROIR

The rounded 50-hectare single vineyard encloses Johannisberg Castle in a semicircle and slopes down to the Rhine in terraces to the south. The soil is characterized by Taunus quartzite with an overlay of fertile loam and a layer of loess, as well as a small amount of iron dioxide, which colors the soil reddish.

VINTAGE PROFILE 2023

According to the German Weather Service, 2023 was the warmest year which has been recorded. Except April, all month were too warm, especially June and September. Due to the unusually high temperatures in September with warm, humid weather, the grapes ripened very well. This growing conditions led to compact grapes, which were carefully selected by hand. These measures enabled us to keep the grapes healthy. The Riesling harvest began on September 12 and was completed just under three weeks at the beginning of October.



VINIFICATION

Hand-picked and gently pressed. Fermentation 35% in large oak barrels made from the castle's own oak. Subsequent maturing on the fine lees until bottling in April 2024.

CHARACTERISTIC

Straightforward Schloss Johannisberg typicity, pure and clean. It presents itself in light straw yellow.

Aromas of peach and fresh pineapple, yellow apple and mirabelle plum, plus herbal spice with sage and thyme.

Animatingly juicy on the palate with a grippy texture. Firm with acidity grip and dense minerality. The partial vinification in large wooden barrels supports its structure and length.

PAIRING

ROASTED POULARD BREAST

wild garlic mousseline | braised romaine lettuce | asparagus | tarragon | bacon

CRISPY ZANDER

herb crust | sweet potato mash | roasted root vegetables

ANALYSIS

residual sugar – 4,3 g/l • acidity – 8,0 g/l • alcohol – 12,5%

DRINKING TEMPERATURE

7° - 9° Celsius



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