Schloss Johannisberg

Schloss Johannisberg^{er} Riesling
Gelblack trocken (dry)

Vintage 2018

Grape variety 100% Riesling

Appellation Rheingau – Single vineyard Schloss Johannisberg

Terroir The totally south-facing vineyard is steep as 45° and climbs from 114 m to 181m above sea level. The forest on top of the Taunus protects the vineyards from cold winds from the North and in the South the Rhine lays like a lake in front of the estate on the foothills. The 50° parallel runs directly through the vineyard and the unique soil formation with Taunusquarzit topped with loam and rich loss is perfect for mineral Rieslings keeps water and temperature very well.



Vintage profile There has never been a year as warm since beginning of the weather recording as in 2018. Also drought played a crucial role during the vegetation of the vineyards. The year began with a warm January, followed by two cold months. The April was summery, so there was no springtime in 2018. From April on every month was 3 degrees warmer than average measured since the beginning of the Rheingau weather recording. This stable high-pressure weather lasted till October. Despite of the excellent weather condition this year precipitation was a scarce good. Nevertheless, above average yields could be harvested in very good quality. Leaves and grapes were always healthy by a huge amount of grapes. Never before the grape gathering started so early, and seldom with such a stable high-pressure weather. Due to the quick development of the grapes the harvest started four weeks earlier. In the beginning of October we finished the grape gathering. We were able to harvest considerable high quality in each predicate step in this incredible centennial summer.

Vinification Hand harvest and gently pressure. Fermentation - 85% stainless tank, 15% wooden cask – 1200 l (wood from our own “Schloss Johannisberg” oaks).

Characteristic pale yellow with green reflection.
The wine shows well-marked aromas of orange, fresh pineapple and green apple with a hint of spice. On the palate it is a typical Riesling, full bodied, fresh and lively crisp.

Pairing Dishes made of fish, poultry, vegetables and pasta.
fried zander with ratatouille.

Analysis residual sugar – 7,9 g/l • acidity – 7,9 g/l • alcohol – 12,5 %
Ripening level – 88° Oechsle

Serving 7° - 9° Celsius

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