2022 SCHLOSS JOHANNISBERGER RIESLING GELBLACK DRY

GRAPE VARIETY

100% Riesling

APPELATION

Rheingau | Single vineyard - Schloss Johannisberg

TERROIR

The fully 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 2022

An exciting year from a viticultural point of view.
According to weather records, the year started warm and dry. Only April was somewhat cooler than the long-term average. The following months were characterized by dryness and high temperatures with almost no precipitation. August was the hottest summer month in recent years, with a temperature increase of 3.7° C. The rain that started in September brought some relief for nature. In the main harvesting month of September and also in October, considerably more rain fell than average for this time of year. The grape harvest started early on 19 September. From quality wine to Auslese, we were able to bring musts with good qualities into the cellar.

VINIFICATION

Hand harvested and gently pressed. Fermentation 95% stainless steel and 5% wooden cask – 1200 l (wood from our own "Schloss Johannisberg" oaks).

CHARACTERISTIC

Light yellow with green reflections.

Pronounced aromas of fresh lime, mandarin, grapefruit and green pome fruits. In addition, white blossoms and a pinch of fresh garden herbs.

Gripping on the palate with a firm core and fine minerality. Taut and lively acidity, restrained fruit sweetness. An animating introduction to the world of Schloss Johannisberger Rieslings.

PAIRING

Dishes made of fish, poultry, vegetables and pasta
Breaded cod fillet
Savoy cabbage| Rosemary potatoes | Mustard sauce

ANALYSIS

residual sugar – 7,7 g/l • acidity – 7,2 g/l • alcohol – 12,5%
ripening level – 78° Oechsle

DRINKING TEMPERATURE

7° - 9° Celsius

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