

2023 SCHLOSS JOHANNISBERGER RIESLING GELBLACK DRY

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 harvested and gently pressed. Fermentation 80% stainless steel and 20% wooden cask – 1200 l (wood from our own "Schloss Johannisberg" oaks).

CHARACTERISTIC

Light yellow with green reflections.

Pronounced fresh citrus notes with lime and grapefruit, peach, green apple and a hint of minerality reminiscent of wet stone. The multi-layered aromas lend the bouquet an elegant complexity.

Fresh, gripping acidity and finely balanced fruit sweetness on the palate. The crisp freshness harmonizes perfectly with the minerality and gives the wine length and liveliness. An animating introduction to the world of Schloss Johannisberger Rieslings.

PAIRING

Fish dishes, poultry, vegetables and pasta

Fried herb gnocchi

Feta | zucchini | pine nuts

ANALYSIS

residual sugar – 7,9 g/l • acidity – 7,7 g/l • alcohol – 12,5%
ripening level – 82° Oechsle

DRINKING TEMPERATURE

7° - 9° Celsius



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