

## 2023 SCHLOSS JOHANNISBERGER RIESLING GELBLACK OFF 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

Pronounced aromas of stone fruit such as white peach and mirabelle plum, paired with sugared lime zest, juicy pear and white flowers.

On the palate, present citrus aromas with pomelo and citrus zest, followed by a lively acidity and well-integrated sweetness. Mouth-filling with persistence on the palate.

### PAIRING

GOAT'S CHEESE TART

Pear | caramelized walnuts | wild herb salad

POACHED COD

curry foam | pak choi

### ANALYSIS

residual sugar – 13,3 g/l • acidity – 7,8 g/l • alcohol – 12,5%

### DRINKING TEMPERATURE

7° - 9° Celsius



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