

## 2025 SCHLOSS JOHANNISBERGER RIESLING GELBLACK DRY

### GRAPE VARIETY

100% Riesling

### APPELLATION

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 2025

The wine year 2025 began with warm and largely dry months of March and April. Budbreak occurred rapidly, aided at times by heavy showers. The rainfall in the spring and summer of 2025 provided our vineyards with water at exactly the right moments, helping the vines to flourish and bloom.

We reached full ripeness of the grapes exceptionally early and began the harvest already at the beginning of September – earlier than ever before. With full dedication and the utmost care, our team harvested the Schloss Johannisberg vineyard by hand through mid-September. The harvest yield was low, but of very high quality. All quality levels, up to the rare Trockenbeerenauslese, were harvested.



### VINIFICATION

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

### CHARACTERISTIC

The nose reveals intense aromas of ripe Mirabelle plums and grapefruit zest, combined with the scent of white flowers and a hint of herbs.

On the palate, it is lively and precise, with cool notes of peach and tropical fruits like juicy pineapple. The fresh, well-integrated acidity lends the wine tension, while the delicate fruit sweetness provides balance. The finish features grapefruit notes once again, creating an elegant finish with a pronounced drinkability.

### PAIRING

Fish, poultry, vegetable, and pasta dishes

#### ASPARAGUS

Served the classic way with potatoes or as an asparagus risotto with lemon

### ANALYSIS

residual sugar – 9.0 g/l • acidity – 8.0 g/l • alcohol – 12%

### DRINKING TEMPERATURE

7° - 9° Celsius



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