

2025 SCHLOSS JOHANNISBERGER RIESLING GELBLACK OFF 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

Distinct aromas of ripe peach, green apple, and white flowers. A hint of garden herbs like lemon balm rounds out the bouquet. Lively on the palate with juicy grapefruit, peach, and star fruit, followed by crisp acidity and well-integrated fruit sweetness. A fresh and vibrant introduction to the world of Schloss Johannisberger Rieslings.

PAIRING

Fish, vegetable, and pasta dishes, as well as dishes with a mild spiciness.

Sautéed asparagus | Chili | Coconut | Peanuts

ANALYSIS

residual sugar – 14.8 g/l • acidity – 8.0 g/l • alcohol – 12%

DRINKING TEMPERATURE

7° - 9° Celsius



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