



SCHLOSS JOHANNISBERG

2020 SCHLOSS JOHANNISBERGER
GOLDLACK DRY



2020 SCHLOSS JOHANNISBERGER RIESLING GOLDLACK 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 2020

In another very warm year in a row, temperatures in the sunny months were again above the long-term average. An early budding of the vegetation combined with an early flowering caused a harvest start more than 14 days earlier. Healthy and golden-yellow ripened berries with enormous potential. Thus, the 2020 vintage follows the previous vintages excellently.



VINIFICATION

Hand harvested, 24 hours maceration and softly pressed. Fermentation in 1200 l oak barrels, from the castle's own oak. Aging on the lees for 24 months in the 9 m deep Bibliotheca Subterranea at 10.5° Celsius. Filling in spring 2023, followed by bottle ageing until 01 September.

CHARACTERISTIC

Complex and expressive, with aromas of mirabelle, kumquats, orange zest, hints of white tea and biscuit on the nose. Ethereal with mint, lemon balm and thyme.

Dense and very long lasting on the palate. Intense minerality, some spicy pepper, fruit aromas with passion fruit, grapefruit and white currant come through. Very grippy with a firm acid structure and a lot of melt. A wine with tension, pull and persistence!

PAIRING

Grilled sea bass | celery | saffron sauce

Venison saltimbocca

Sesame balls | Cranberry jus | Black salsify

ANALYSIS

residual sugar – 3,9 g/l • acidity – 6,6 g/l • alcohol – 12,5%
ripening level – 93° Oechsle

DRINKING TEMPERATURE

10° - 12° Celsius



SCHLOSS JOHANNISBERG