

2022 SCHLOSS JOHANNISBERGER RIESLING GOLDLACK TROCKEN

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 2022

An exciting year from a viticultural point of view.

According to weather records, the year started warm and dry. Only April was somewhat cooler than the long-term average. The following months were characterized by dryness and high temperatures with almost no precipitation. August was the hottest summer month in recent years, with a temperature increase of 3.7° C. The rain that started in September brought some relief for nature. In the main harvesting month of September and also in October, considerably more rain fell than average for this time of year. The grape harvest started early on 19 September. From quality wine to Auslese, we were able to bring musts with good qualities into the cellar.



VINIFICATION

Hand harvested, 48 hours maceration and softly pressed. Fermentation in large wooden 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 2024, followed by bottle ageing until September 1st.

CHARACTERISTIC

Complex and expressive, with aromas of yellow stone fruit such as apricot and yellow plum on the nose. The white flowers of jasmine combine with cinnamon and vanilla. Ethereal with mint and thyme.

Mouth-filling and wonderfully balanced. Intense minerality, salty, taut, precise. Spicy and very grippy with a firm acid structure and lots of melting. A wine with a long finish.

PAIRINGS

Excellent with grilled fish, game meat and pasta as well as intensely flavored vegetables. Spices such as saffron, sage and truffles harmonize just as well as strong sauces or a light sweetness.

Food recommendation: Veal fillet roasted in one piece | broccolini | celeriac puree | chanterelles

ANALYSIS

residual sugar – 3.9 g/l • acidity – 7.6 g/l •
alcohol – 12%

DRINKING TEMPERATURE

10° - 12° Celsius



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