

2021 SCHLOSS JOHANNISBERGER RIESLING GRÜNLACK SPÄTLESE

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 2021

After three extremely dry years, 2021 turned out to be a normal year. Although it was perhaps a little wet and cool at one time or another, the annual balance shows a small minus in precipitation and a small plus in temperatures compared to the long-term average. As a result, there was no early bud break as in recent years. It only started at the end of April, slightly behind the long term average. With the start of harvesting at the beginning of October, autumnal-cool and partly unstable weather set in, which made a speedy harvest necessary. Thanks to the outstanding commitment of our harvest team, we were able to harvest great qualities and bring a pleasing quantity into the cellar.



VINIFICATION

Hand harvest and gently pressure. Fermentation in stainless steel. Aging on the fine yeast until bottling in March 2022.

CHARACTERISTIC

Intense fragrance of mirabelle plum, yellow plum, orange and mandarin peel as well as ethereal notes like mint. Floral hints of jasmine blossoms.

Well-dosed fruit sweetness on the palate, perfectly balanced by lively acidity.

Wide spectrum of citrus and yellow fruits with herbal freshness. Super juicy mouthfeel. Energetic.

PAIRING

Desserts such as tarte tatin, aged Manchego cheese, dishes with fine chili spiciness such as yellow Thai curry.

Garden strawberry | Mascarpone cream | crispy cream puff

ANALYSIS

residual sugar – 88,7 g/l • acidity – 8,9 g/l • alcohol – 8%
ripening level – 94° Oechsle

DRINKING TEMPERATURE

7° - 9° Celsius



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