

2022 SCHLOSS JOHANNISBERGER RIESLING GRÜNLACK SPÄTLESE

GRAPE VARIETY

100% Riesling

APPELLATION

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 and gently pressed. Fermentation in stainless steel. Aging on fine yeast until bottling end of March 2023.

CHARACTERISTIC

Intense fragrance of mirabelle plum, sweet citrus fruit, pomelo, melon, oranges and tangerine zest as well as ethereal notes like lemon balm. Hints of cool exoticism.

Candied lemon, passion fruit and ethereal with fresh mint on the palate. Well-dosed fruit sweetness perfectly balanced by precise acidity. Filigree, yet dense Spätlese. Juicy, almost velvety mouthfeel.

PAIRING

Desserts such as apricot tart, matured pecorino cheese
Dishes with fine spiciness like Szechuan-style beef
Yoghurt mousse | exotic fruit ragout | sour cream ice cream

ANALYSIS

residual sugar – 76,7 g/l • acidity – 8,9 g/l • alcohol – 8%
ripening level – 92° Oechsle

DRINKING TEMPERATURE

7° - 9° Celsius



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WWW.SCHLOSS-JOHANNISBERG.DE
INFO@SCHLOSS-JOHANNISBERG.DE