2023 SCHLOSS JOHANNISBERGER RIESLING GRÜNLACK SPÄTLESE

GRAPE VARIETY

100% Riesling

APPELATION

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 2023

According to the German Weather Service, 2023 was the warmest year which has been recorded. Except April, all month were too warm, especially June and September. Due to the unusually high temperatures in September with warm, humid weather, the grapes ripened very well. This growing conditions led to compact grapes, which were carefully selected by hand. These measures enabled us to keep the grapes healthy. The Riesling harvest began on September 12 and was completed just under three weeks at the beginning of October.

VINIFICATION

Hand-picked and gently pressed. Fermentation 100% in stainless steel. Subsequent maturing on the fine lees until bottling at the end of March 2024.

CHARACTERISTIC

Intense aroma of mirabelle plum, apricot, sweet lime, pear, yellow melon and oranges, as well as ethereal notes such as lemon mint and floral notes of elderflower. Hints of cool exoticism.

Candied lemon, quince jelly and ethereal with fresh mint on the palate. Present, well-measured fruit sweetness that is perfectly balanced by the precise acidity.

Dense, juicy late harvest with an almost velvety mouthfeel.

PAIRING

Mature Manchego cheese, dishes with a subtle spiciness such as Szechuan-style beef

LAVENDER CREME BRULEE
Mixed berries | almonds | yoghurt ice cream

MERINGUE IN VANILLA SABAYON
Fruity pepper | pear | Riesling sorbet

ANALYSIS

residual sugar – 76,2 g/l • acidity – 8,6 g/l • alcohol – 8,5%

DRINKING TEMPERATURE

7° - 9° Celsius

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