

2024 SCHLOSS JOHANNISBERGER RIESLING ORANGELACK KABINETT

GRAPE VARIETY

100% Riesling

APPELLATION

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 2024

2024 was a very rainy and therefore challenging year in the vineyard. Early budbreak followed by late frosts in mid-April led to isolated damage in the flatter sites. The following months were normally warm, but very wet due to frequent rainfall. Keeping the vines healthy required our full attention and effort. Summer weather set in August, just in time for veraison. The grapes developed and ripened quickly. We began harvesting at the end of September. At this point, rainfall became more frequent again, which required a highly selective hand harvest. We were able to pick healthy and ripe grapes with a balanced, lively acidity structure, but neither Auslese, Beerenauslese nor Trockenbeerenauslese qualities.



VINIFICATION

Hand-picked and gently pressed in a basket press. Fermentation 100% in stainless steel. Subsequent ageing on the fine lees in large wooden barrels made from the castle's own oak.

CHARACTERISTIC

The nose is intense with tropical aromas of pineapple, passion fruit such as yellow peach. There are also notes of freshly cut grass. This Kabinett is rounded off with garden herbs such as sage and mint.

Juicy and invigorating on the palate. The peach is combined with fresh herbal notes, accompanied by orange and a light minerality. Excellent drinking flow with a perfect contrast between vibrant acidity, delicate fruit sweetness and straightforward coolness.

PAIRING

Goes perfectly with seafood, white meat, fresh salads and dishes with a slight spiciness. The tropical fruit and citrus notes can be used in cooking.

Recommended dish: Coconut pancakes with salmon | coriander, mint and basil | Asian sauce with chilli peppers

ANALYSIS

residual sugar – 34.5 g/l • acidity – 7.7 g/l • alcohol – 10%

DRINKING TEMPERATURE

7° - 9° Celsius.



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