

2022 PINOT NOIR LIMITED EDITION

GRAPE VARIETY

100% Pinot Noir

APPELATION

Rheingau

TERROIR

The grapes for this Pinot Noir come from Rüdesheim and Johannisberg sites. They grow on warm, fertile, medium and deep, stony-gravelly and slate-strewn soils.

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 reading month of September and also in October, considerably more rain fell than average for this time of year.



VINIFICATION

Hand harvest.

Maceration for 3 weeks followed by aging in small French oak barrels for 18 months.

CHARACTERISTIC

Medium ruby red.

Dark cherry, blackberry and violet on the nose, with sea buckthorn, clove and a hint of pepper. The subtle roasted aroma is accompanied by a hint of forest floor.

Herbs are added on the palate, confirming the cherry and spicy notes. The precise Pinot Noir convinces with noticeable, well-integrated tannins, a fine structure and is carried by its fresh acidity.

PAIRING

Black-feathered chicken
Morel Cream | Celery | Potato Mousseline

ANALYSIS

residual sugar – 0,1 g/l • acidity – 4,6 g/l • alcohol – 13%

DRINKING TEMPERATURE

14-16° Celsius.

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