

2023 SCHLOSS JOHANNISBERGER RIESLING PURPURLACK BEERENAUSLESE

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 harvest and gentle whole bunch pressing. Fermentation 100% in stainless steel tanks, matured on fine lees until bottling.

CHARACTERISTIC

Opulent fragrance of exotic fruit such as mango, ripe pineapple, orange and stone fruit with juicy peach. Floral, with sweet white flowers, violets and lavender. A hint of caramel, marzipan and spicy tamarind.

Lining the palate with a distinct sweetness and lively acidity, accompanied by ripe stone fruit, passion fruit and juicy mandarin. An eternally long finish in which the sweetness and acidity dance with each other.

PAIRING

Creamy desserts or strong cheese

Orange mascarpone cream with marinated peaches

ANALYSIS

residual sugar – 170,4 g/l • acidity – 14,2 g/l • alcohol – 6,5%

DRINKING TEMPERATURE

7° - 9° Celsius



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