

SCHLOSS JOHANNISBERG X KOLONNE NULL

RIESLING ALKOHOL-FREE

VARIETY

100% Riesling

APPELLATION

Germany

- The unique climate at the 50th parallel shapes the character of our grapes. Cool nights and a long ripening period result in fresh fruit aromas, accompanied by a delicate sweetness and lively acidity. The soil composition is characterized by Taunus quartzite overlaid with fertile loam and a layer of loess, as well as a small amount of iron oxide, which gives the soil its reddish color.

VINIFICATION

Temperature-controlled fermentation in stainless steel, aging on the fine lees.

De-alcoholization through a gentle, two-stage process followed by aroma recovery – this allows the Riesling's aromas, structure, and balance to be preserved with exceptional depth.

CHARACTERISTIC

On the nose, it is typically crisp for a Riesling, with citrus zest, green apple, and white peach. On the palate, it is dry, taut, and focused, supported by lively acidity, delicate fruit, and salty minerality. The finish is fresh, invigorating, and long, with a deliberately classic Riesling finish – unpretentious, elegant, and precise.

PAIRING

Dishes of fish, poultry, vegetables and pasta

ANALYSIS

acidity – 8.0 g/l • ABV < 0.5 %

NUTRITIONS (PER 100 ML)

Calorific value 80 KJ/20 KCAL • carbohydrates 4.4 g • small amounts of fat, saturated fatty acids, protein, and salt • contains sulfites

DRINKING TEMPERATURE

7° - 9° Celsius.

