



Schloss Johannisberg

Schloss Johannisberg^{er} Riesling Rosa-Goldlack Beerenauslese

Vintage	2011
Grape variety	100% Riesling
Appellation	Rheingau – Single vineyard Schloss Johannisberg
Terroir	The totally south-facing vineyard is steep as 45° and climbs from 114 m to 181 m above sea level. The forest on top of the Taunus protects the vineyards from cold winds from the North and in the South the Rhine lays like a lake in front of the estate on the foothills. The 50° parallel runs directly through the vineyard and the unique soil formation with Taunusquartz topped with loam and rich loss is perfect for mineralic Rieslings keeps water and temperature very well.
Vintage profile	The spring 2011 started very early and it was more like an early summer, with much higher temperatures than average. That led to extremely early blossoming. The summer was damp and warm. Mid-September the weather changed and it remained dry. These conditions were ideal for harvest. We have started on 14th September and it was the earliest harvest that we have recorded since 1700. Patience and hard selective work in vineyard were rewarded with excellent wines of vintage 2011.
Vinifikation	Hand harvest. Whole cluster pressure. Fermentation - 100% stainless tank Rest on lees - 6 months.
Charakteristik	Light gold yellow, brilliant. The Bouquet is very expressive with honey, mango, papaya, lemon peel, kumquats and chamomile. The palate is lusciously sweet with fine spiciness, fresh balanced acidity and mineral tension.
Pairing	Crème Brulee made of Tahiti-Vanilla with Strawberry
Serving:	Serve at 12° Celsius
Analysis	residual sugar – 194,2 g/l • acidity - 10 g/l • alcohol – 8,5% ripening level - 156° Oechsle

