

# 2019 SCHLOSS JOHANNISBERGER RIESLING ROSALACK

## GRAPE VARIETY

100% Riesling

## APPELLATION

Rheingau | Single vineyard - Schloss Johannisberg

## TERROIR

The fully 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 2019

Except for a short winter intermezzo in January, which enabled us to harvest an ice wine again after 10 years, the period February to April was too warm, so that nature woke up early and gave us a lead of 10 days to the long-term average. A cool May was followed by summer months that were clearly too warm and too dry. On 30 July, the "age-old heat record" from 1892 was surpassed, followed by an unprecedented heat wave in July with temperatures above 40°C. The water situation only eased at the end of September.



## VINIFICATION

Hand harvest and gently pressure. Fermentation 100% wooden cask – 1200 l (wood from our own "Schloss Johannisberg" oaks). Aging on the fine yeast until bottling.

## CHARACTERISTIC

Color – light golden yellow.

In the nose a potpourri of exotic fruits, plus a hint of grapefruit and passion fruit, under laid with fine spiciness.

On the palate juicy, crystal clear taste with filigree minerality and persistent fruity sweetness with refreshing acidity.

## PAIRING

Sweet desserts, spicy cheese, liver pate

Roasted duck with sweet chili sauce and mushrooms

## ANALYSIS

residual sugar – 120 g/l • acidity – 8,7 g/l • alcohol – 8 %  
ripening level – 94° Oechsle

## DRINKING TEMPERATURE

7° Celsius



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