

2023 SCHLOSS JOHANNISBERGER RIESLING ROSALACK AUSLESE

GRAPE VARIETY

100% Riesling

APPELLATION

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 months 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 pressing.
Fermentation 100% in stainless steel tanks, matured on fine lees until bottling in April 2024.

CHARACTERISTIC

The nose of the Auslese impresses with its precision, exceptional clarity and expressiveness. The fruit of yellow pear and apple, slightly candied citrus fruits and subtle notes of tea form a fascinating harmony.

On the palate, the Auslese surprises with its freshness and a velvety fruit core, accompanied by menthol, green tea and lemongrass. The long finish reveals a salty minerality and finely candied citrus fruit. This sweet wine combines intensity with lightness and is already enjoyable now, although it is made to last.

PAIRING

LAVENDER CRÈME BRÛLÉE
Mixed berries | almonds | yoghurt ice cream
ICED CHAMPAGNE SABAYON
raspberry | lemon balm
GOAT CHEESE COTTA
passion fruit | nut brittle

ANALYSIS

residual sugar – 116,2 g/l • acidity – 9,4 g/l • alcohol – 7,5%

DRINKING TEMPERATURE

7° - 9° Celsius



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