

## 2023 SCHLOSS JOHANNISBERGER RIESLING ROTLACK KABINETT

### 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 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-picked and gently pressed. Fermentation 100% in stainless steel. Subsequent maturing on the fine lees until bottling in March 2024.

### CHARACTERISTIC

Pale yellow with green reflections.

The nose is intense with fresh mirabelle, lime, pear and stone fruit such as yellow peach. A hint of herbal spice with lemon balm and mineral notes of quartzite complete the fragrance.

Juicy, crystal clear on the palate with precise, razor-sharp acidity. Harmonious, with a delicate, subtle fruit sweetness.

Animating to drink, with a long finish.

### PAIRING

GOAT'S CHEESE AU GRATIN

Beet | pine nuts | herb honey

VELOUTE OF BEAR'S GARLIC

crayfish | orange oil | croutons

YELLOWTAIL MACKEREL

langoustine tartare | green apple

### ANALYSIS

residual sugar – 23,8 g/l • acidity – 8,6 g/l • alcohol – 11%

### DRINKING TEMPERATURE

7° - 9° Celsius



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