

2025 SCHLOSS JOHANNISBERGER RIESLING ROTLACK KABINETT

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 2025

The wine year 2025 began with warm and largely dry months of March and April. Budbreak occurred rapidly, aided at times by heavy showers. The rainfall in the spring and summer of 2025 provided our vineyards with water at exactly the right moments, helping the vines to flourish and bloom.

We reached full ripeness of the grapes exceptionally early and began the harvest already at the beginning of September – earlier than ever before. With full dedication and the utmost care, our team harvested the Schloss Johannisberg vineyard by hand through mid-September. The harvest yield was low, but of very high quality. All quality levels, up to the rare Trockenbeerenauslese, were harvested.



VINIFICATION

Hand-picked and gently pressed. 100% fermented in stainless steel. Subsequently aged on the fine lees until bottling in spring 2026.

CHARACTERISTIC

On the nose, the wine reveals a cool note of lemon balm, with hints of mint and gooseberry. Fresh strawberry and crisp pear are evident in both the aroma and the flavor.

On the palate, these are joined by exotic fruits such as pineapple. The wine is juicy, with precise acidity and excellent drinkability.

PAIRING

Dishes with a mild spiciness, summer fare such as salads and pasta with fish.

For example: Grilled shrimp | Mango salad | Thai basil | Chili

ANALYSIS

residual sugar – 26.0 g/l • acidity – 9.2 g/l • alcohol – 11%

DRINKING TEMPERATURE

7° - 9° Celsius



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WWW.SCHLOSS-JOHANNISBERG.DE
INFO@SCHLOSS-JOHANNISBERG.DE