



## SCHLOSS JOHANNISBERG

### Schloss Johannisberg<sup>er</sup> Riesling Silberlack GG

<b>Vintage</b>	2019
<b>Grape variety</b>	100% Riesling
<b>Appellation</b>	Rheingau – Single vineyard Schloss Johannisberg
<b>Terroir</b>	The totally south-facing vineyard is steep as 45° and climbs from 114 m to 181m 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 Taunusquarzit topped with loam and rich loss is perfect for mineralic Rieslings keeps water and temperature very well.
<b>Vintage profile</b>	<p>After a very warm and dry year 2018, 2019 started with a water deficit in the soil, which increased during the summer.</p> <p>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. Here we recorded in part considerable damage due to sunburn. The water situation only eased at the end of September. Unfortunately the rain came too late and exactly at the time of the main harvest. In this year all predicate stages could be produced up to Beerenauslese (berry selection) and ice wine, with considerable quality.</p>
<b>Vinification</b>	<p>Hand harvest.</p> <p>Fermentation in 1200 l wooden barrels from Schloss Johannisberg oak.</p> <p>Aging on the fine yeast for 7 months.</p>
<b>Characteristic</b>	<p>medium lemon yellow.</p> <p>Complex bouquet of candied lime peel, nashi pear, orange and quince. On the palate yellow-fruity mirabelle, fresh citrus fruit, herbal spice and intensive minerality, with an almost creamy melt. Long lasting in the aftertaste, with fresh acidity.</p>
<b>Pairing</b>	<p>Dishes of pale meat, fish and seafood.</p> <p>Delicate poached veal tenderloin on porcino with mashed potatoes.</p>
<b>Analysis</b>	residual sugar – 2,7 g/l • acidity – 7,2 g/l • alcohol – 13,0 % ripening level – 94° Oechsle
<b>Serving</b>	10-12° Celsius

