# 2021 SCHLOSS JOHANNISBERGER RIESLING SILBERLACK GG

### GRAPE VARIETY

100% Riesling

#### APPELATION

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 2021**

After three extremely dry years, 2021 turned out to be a normal year. Although it was perhaps a little wet and cool at one time or another, the annual balance shows a small minus in precipitation and a small plus in temperatures compared to the long-term average. As a result, there was no early bud break as in recent years. It only started at the end of April, slightly behind the long term average. With the start of harvesting at the beginning of October, autumnal-cool and partly unstable weather set in, which made a speedy harvest necessary. Thanks to the outstanding commitment of our harvest team, we were able to harvest great qualities and bring a pleasing quantity into the cellar.



## VINIFICATION

Hand harvested and gently pressed. Fermentation of 60% in 1200 I large oak barrels, made from the castle's own oak. Subsequent ageing on the lees until bottling in March 2023.

#### CHARACTERISTIC

Multi-layered with aromas of mirabelle, grapefruit, fresh pineapple, floral with orange blossom, a hint of ginger and smoky auartzite.

Consistently dry, salty mineral with lively acidity. Concentrated gripping structure on the palate. Dense, clearly defined, perfectly balanced and complex.

# PAIRING

Roasted sea bass | watercress risotto

Veal cutlet | truffle crust | herb gnocchi

# ANALYSIS

residual sugar – 2,7 g/l • acidity – 7,3 g/l • alcohol – 13% ripening level – 88° Oechsle

## DRINKING TEMPERATURE

9° - 11° Celsius

