

2023 SCHLOSS JOHANNISBERGER RIESLING SILBERLACK GG

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 month 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. Fermented in 1200-liter oak barrels made from the castle's own oak. Subsequently stored on the fine lees until bottling in July 2025.

CHARACTERISTIC

Complex with aromas of pink grapefruit, floral notes of orange blossom and violet, and a hint of mint. Spicy notes of forest honey, smoky quartzite, and caramel complete the bouquet. The color is golden yellow.

Consistently dry, firm with pressure on the palate, salty, mineral, and spicy with lively acidity. Concentrated, gripping structure with light phenolic notes.

PAIRING

Pairs perfectly with meat and game dishes, mushrooms, and herb-based sauces.

Food pairing: Pink veal fillet | Chanterelle and apricot ragout | Fried polenta

ANALYSIS

residual sugar – 4.1 g/l • acidity – 6.8 g/l • alcohol – 12.5%

DRINKING TEMPERATURE

9° - 11° Celsius



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