

2018 SCHLOSS JOHANNISBERGER RIESLING VIOLETTLACK EISWEIN

GRAPE VARIETY

100% Riesling

APPELLATION

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 2018

Never since weather records began has a year been as warm as 2018. The drought also played a decisive role in the vegetation of the vineyards. From April onwards, almost every month was 3 degrees too warm compared to the average since weather records began in the Rheingau. This stable high-pressure weather lasted until October. Nevertheless, above-average yields of very good quality were harvested. Due to the very rapid development, the harvest began almost four weeks earlier and was completed by the beginning of October.

The ice wine was harvested on January 22.



VINIFICATION

Hand-picked and gently pressed. Fermentation 100% in stainless steel tanks and maturation on the fine lees until bottling.

CHARACTERISTIC

A medium, bright golden yellow.

Full, intense bouquet of a tropical fruit basket with dried apricot and caramel.

Concentrated ripe stone fruit with honey sweetness on the palate. The sweetness is finely balanced with subtle acidity. The finish is almost endless.

tasted in March 2024

PAIRING

Sweet desserts and blue cheese

Warm chocolate cake with liquid heart on passion fruit sauce

ANALYSIS

residual sugar – 229,7 g/l • acidity – 5,2 g/l • alcohol – 7%

DRINKING TEMPERATURE

7° Celsius



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