

2023 SCHLOSS JOHANNISBERGER RIESLING GOLDLACK DRY

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 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-harvested, 48-hour maceration, and gentle pressing. Fermentation in a 1,200-liter oak barrel made from the estate's own oak. Followed by aging on the lees for 24 months in the 9-meter-deep Bibliotheca Subterranea at 10.5° Celsius. Bottled in the spring of 2026, followed by bottle aging until October 1st.

CHARACTERISTIC

A Riesling with a smooth texture and structure, featuring delicate notes of toast, cocoa beans, and coffee, accompanied by freshly mown hay and the subtle warmth of yeast. Yellow stone fruits—apricot, yellow plum—meet floral nuances of jasmine, underpinned by cinnamon and vanilla. A hint of mint and thyme lends it an almost ethereal freshness. On the palate, it is full-bodied yet impressively precise: salty, mineral, taut, and yet with great creaminess that evokes memories of the finest Burgundies. A wine that commands attention with its refined elegance and long finish.

PAIRINGS

Serve with grilled fish, pan-seared guinea fowl breast, tender leg of lamb, or grilled vegetables. Spices such as saffron, sage, or truffle bring out its complexity and enhance it further. Our recommendation: Young chicken stuffed with foie gras, served with morel sauce

ANALYSIS

residual sugar – 4.6 g/l • acidity – 7.8 g/l • alcohol – 12.5%

DRINKING TEMPERATURE

10° - 12° Celsius



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