

2025 SCHLOSS JOHANNISBERGER RIESLING ORANGELACK KABINETT

GRAPE VARIETY

100% Riesling

APPELATION

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 2025

The wine year 2025 began with warm and largely dry months of March and April. Budbreak occurred rapidly, aided at times by heavy showers. The rainfall in the spring and summer of 2025 provided our vineyards with water at exactly the right moments, helping the vines to flourish and bloom.

We reached full ripeness of the grapes exceptionally early and began the harvest already at the beginning of September – earlier than ever before. With full dedication and the utmost care, our team harvested the Schloss Johannisberg vineyard by hand through mid-September. The harvest yield was low, but of very high quality. All quality levels, up to the rare Trockenbeerenauslese, were harvested.



VINIFICATION

Hand-harvested and gently pressed in a basket press. 100% fermentation in stainless steel. Followed by aging on the fine lees in large oak barrels made from the estate's own oak.

CHARACTERISTIC

On the nose, warm notes of hay, ripe peach, and apricot. These are complemented by aromas of Mediterranean herbs and freshly cut grass. On the palate, it is exceptionally juicy and invigorating. Here, ripe peach is joined by juicy Mirabelle plums, the subtle bitterness of grapefruit, and the freshness of quince. A pleasant smoothness rounds out this refined Kabinett, which impresses with its harmonious balance of sweetness and acidity, lending it the necessary depth.

PAIRING

The perfect accompaniment to a meal! Best served with dishes featuring creamy pumpkin, spicy curry, or flavorful fish.

Our recommendation:

Yellowtail mackerel sashimi | Chili | Lemon | Ginger

ANALYSIS

residual sugar – 36.5 g/l • acidity – 9.3 g/l • alcohol – 10.5%

DRINKING TEMPERATURE

7° - 9° Celsius.



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