

Johannisberg 'S' Riesling semidry 2022

Producer


The traditional estate is owned by the Eser family and located in the Rheingau region. They're a member of the VDP association and the CHARTA group.


Vintage report


The wine vintage of 2022 was marked by high temperatures and extreme dryness. The growth of Riesling vines took place on April 22nd, which is exactly in line with the 30-year average, due to a relatively cool April. However, the subsequent very warm weather quickly led to a developmental advantage, which grew to 7 days at the start of blooming and even 9 days at the start of ripening. The vineyards with dry locations in particular struggled with water shortages during the rainless months of summer. Here, we had to relieve the grapevines by cutting out individual grapes. It was not until September that there were again notable amounts of precipitation, which slowed down the rapid increase in sugar content in the grapes. After that, it was time to wait and see again to give the grapes time to dry out and mature. From September 22nd, we started the manual harvest of Riesling grapes with our diligent harvest team. Grapes of fine maturity with good quality were harvested until October 16th. The crowning achievement was the harvest of overripe grapes in the Johannisberger Hölle and Rudesheimer Berg Rottland locations. Overall, the major concerns about the 2022 vintage did not materialize. We had no problems with excessively high alcohol levels, no too low acidity levels, and the quantity was within the 10-year average.



Characteristics

 delicate wild raspberry, apricot.

 elegant acidity, tree fruit

 poultry, white meat, Asian cuisine

Facts

Grape Variety	Riesling
Terroir	Johannisberg, Quartzite soil, loess-loam soil
Appellation	Rheingau
Vinifikation	gentle treatment

Alcohol	Residual Sugar	Acidity
10 %vol	17.5 g/l	7.5 g/l

Art.No. WJ26-22