

Johannishof CHARTA Dry Riesling

Johannishof CHARTA Dry Riesling dry 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

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 Rüdesheimer 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

fruitdriven

⇔ well-balanced, classic Rheingau Riesling

Q Rhubarb crumble, cheese fondue

Facts

Grape Variety	Riesling
Terroir	Quartzite, calcareous loam and loess soil
Appellation	Rheingau
AppellationRheingauVinifikationAssociation of CHARTA wineries for Treasury of Geisenheim University. was to cultivate the classic Rheinga taste, fruit-driven and racy. The dry should function excellently as food suited for aging. The wines must be ripe Riesling vintages from the best	Association of CHARTA wineries founded in 1984 in the Treasury of Geisenheim University. The aim of the association was to cultivate the classic Rheingau Riesling, which is dry in taste, fruit-driven and racy. The dry to feinherb Rieslings should function excellently as food companions and be well suited for aging. The wines must be made from 100% fully ripe Riesling vintages from the best Rheingau sites. In September after the harvest, i.e. after about 12 months, the wines may be marketed.

Alcohol	Residual Sugar	Acidity	
11 %vol	9.3 g/l	Art.No. WJ14-22 7.9 g/l	

