

Johannisberg 'Riesling "Dry Auf der Höll" 1st Growth 2023

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 main harvest started on September 26, concluding on October 11. Due to the rapid ripening and the threat of overripeness, a selective harvest of healthy grapes was extremely important. This resulted in decreasing yields throughout the harvest. The crowning achievement was the harvest of two fantastic Trockenbeerenauslesen, which are now spending ample time in our cellars to fully develop their potential.

Characteristics

peach, hones, linden blossom, lime, pineapple

spicy notes, minerality, long finish

V ripe cheese, chorizo, pasta

Facts

Grape Variety Riesling

Terroir Auf der Höll - first documented in 1180, Taunus quartzite and

loess-loam soil, south-southwest exposure with 8% slope.

Appellation Rheingau

Vinifikation gentle ageing in stainless steel

Alcohol	Residual Sugar	Acidity
12.5 %vol	12.7 g/l	8.4 g/l





ohannisberger Auf der Höll Trocken