

## Johannisberg 'Auf der Höll' 1st Growth dry 2019


### 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

Due to a very warm April, shoots of Riesling vines started on April 27th. Flowering started on June 2nd with a slight lead. Summer months followed with heat records of up to 40 °C (104°F). The result was partial sunburn damage to the pea-sized Riesling berries. Due to constant sunny weather, the harvest of Riesling grapes started on September 25 and continued until October 11th. With good ripeness and balanced acidity, they were able to bring a small but very good harvest to the cellar. Compared to the previous year, the yield was only 50%. Due to the weather, the harvest team was unable to pick any botrytis-infected grapes.

### Characteristics

 bouquet of yellow fruit aromas and spicy notes

 delicate fruit aromas, hints of spices

 fresh vegetables, light meat dishes, fish, poultry

### Facts

Grape Variety      Riesling

Terroir              Auf der Höll - first documented in the year 1180, Taunus-quartzite and loess/loam soil, south-southwest exposure with a slope of 8 percent.

Appellation        Rheingau

Vinifikation        Gentle and individual treatment



Alcohol	Residual Sugar	Acidity
12.5 %vol	6.8 g/l	6.9 g/l

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