

Johannisberger Klaus Riesling Spätlese 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

-  juicy peach fruit
-  elegant, full fruity taste combined with fine acidity
-  desserts, cheese, sorbets or solo

Facts

Grape Variety	Riesling
Terroir	Johannisberger Klaus - situated on the foot of the Johannisberg hill with the Johannisberg castle on top, deep rooting chalky loess/loam soil
Appellation	Rheingau
Vinifikation	Vines are cultivated and tended specifically to the nature of their terroir

Alcohol	Residual Sugar	Acidity
9.5 %vol	57.4 g/l	8.7 g/l



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