

Johannisberg 'Auf der Höll' 1st Growth dry 2018


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 year started with high temperatures in April and early sprouting of the vines about two weeks earlier than the 30-year average. In the high summer months of July and August there was a prolonged heat period with almost continuous temperatures of 30 to 35 °C. Rainfall in mid-June was almost nonexistent. Due to the early maturity, the Rieslings could be harvested during the period from September 17th to October 5th. Healthy grapes and dry weather brought a relaxed autumn with qualities from QbA to the finest selection. The highlight of the harvest was the selection of a few Botrytis infected berries, which brought a high-quality Trockenbeerenauslese.

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 %vol	6.6 g/l	7.6 g/l



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