

## 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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