

## Johannisberger Klaus Riesling Spätlese 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

We look back on one of the warmest years ever measured in the Rheingau. 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. This year neither hail, storms or fungal diseases could negatively affect the quality of the grapes. Due to the early maturity, our Rieslings could be harvested during the period from September 17th to October 5th. Healthy grapes and dry weather brought us a relaxed autumn with qualities from QbA to the finest selection.

### 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
8.5 %vol	66.5 g/l	7.2 g/l

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