

Johannisberg 'Riesling "Auf der Höll" 1st Growth dry 2021


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 2021 vintage started cold and wet with temperatures up to -11°. April and May were rainy and frigid, which led to a delayed budding of the vines. The blossom also started seven days later than usual. Moderate temperatures and precipitations marked the summer. Previous cold weather conditions pushed the maturity of the grapes backward. The above-average temperatures and dry weather provided a conciliatory end to the viticultural year during September. Therefore, the Riesling harvest could be completed from the 6th to 21st October.

Characteristics

 fruitdriven

 spicy notes, mineral

 ripe cheese, chorizo, pasta

Facts

Grape Variety	Riesling
Terroir	Auf der Höll - first documented in 1180, Taunus quartzite and loess-loam soil, south-southwest exposure with 8 percent slope.
Appellation	Rheingau
Vinifikation	gentle ageing in stainless steel

Alcohol	Residual Sugar	Acidity
11 %vol	7 g/l	8 g/l



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