Schloss Johannisberg

From the historic slopes encircling Johannisberg Castle, this Riesling shows orchard-fruit generosity balanced by cool minerality, offering a lively and refreshing introduction to the estate's range.

SCHLOSS JOHANNISBERG

Gelblack Riesling Trocken 2024

Rheingau, Germany

Region and Vineyards

The Rheingau is one of Germany's most celebrated wine regions, stretching along the Rhine's north bank where the river bends east. Its vineyards benefit from **southern exposures**, excellent drainage, and the moderating effect of the Rhine, which reflects sunlight and tempers extremes. The soils, dominated by quartzite, slate, loam, and loess, provide both structure and minerality, creating Rieslings of poise and aromatic purity.

Schloss Johannisberg is a unique **50-hectare monopole**, encircling the castle in a semicircle of terraces descending directly to the Rhine. Its soils of **Taunus quartzite**, fertile loam, and loess, laced with iron oxides, yield Rieslings marked by depth and freshness. With an unbroken Riesling tradition since 1720, the estate is one of the world's most storied vineyards, long associated with the development of Prädikat classifications.

Winemaking

Gelblack Riesling Trocken 2023 is crafted from **100% hand-harvested Riesling** grown exclusively in the Schloss Johannisberg vineyard. Grapes are gently pressed to preserve aromatic precision and purity. Fermentation takes place in a combination of **80% stainless steel tanks** and **20% large oak casks (1,200 L)** made from the estate's own oak, striking a balance between freshness and subtle textural roundness.

Analytically, the wine presents **12.5% alcohol, 8.2 g/L residual sugar, and 6.8 g/L total acidity**. The balance of bright acidity and slight fruit sweetness creates a lively, food-friendly expression, true to Rheingau's dry Riesling style. The 2023 vintage was marked by challenging rain and late frost, requiring rigorous vineyard management and selective hand harvests, resulting in clean, ripe fruit with vibrant acidity.

Alcohol :12,50 %

Composition: 100% Riesling

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Tasting Notes

- **Color:** Bright lemon yellow with green reflections.
- **Aroma:** Vineyard peach, apricot, yellow apple, with accents of rosemary, mint, and a hint of citrus zest.
- **Palate:** Fresh, juicy and balanced; crisp acidity and gentle fruit sweetness with herbal nuances, finishing with grapefruit zest and a touch of minerality.

Did you know?

The **Gelblack (yellow seal)** has long symbolized Schloss Johannisberg's dry Rieslings. Historically, the estate pioneered a colour-coded seal system, still in use today, to distinguish its Rieslings by style—from dry to noble sweet—making it one of the earliest examples of clear consumer classification.

Wine Pairing Ideas

- **Guinea fowl breast with taboulé and mint dip:** herbal notes resonate with the wine's freshness, acidity balancing the dish's richness.
- **Grilled trout with lemon and herbs:** citrus and minerality complement the delicacy of freshwater fish.
- **Roast chicken with root vegetables:** orchard fruits and herbal tones harmonize with roasted flavours.
- **Vegetable pasta with olive oil and herbs:** acidity enlivens the dish while subtle sweetness highlights garden-fresh flavors.

Robert Parker (RP) : 91 Points (2023)

The 2023 Schloss Johannisberg Gelblack Riesling Trocken is clear, fresh and savory on the characterful nose that already represents the Schloss Johannisberg terroir. Elegant, refined and juicy on the palate, this is a balanced dry Riesling that is nevertheless round and charming and develops an intense and well-concentrated finish. 12.5% stated alcohol. Natural cork. Tasted at the domaine in August 2024.