

Schloss Johannisberg

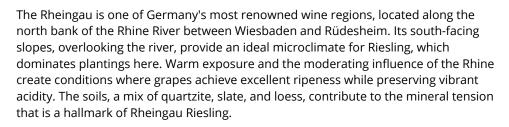
A historic Riesling from the Rheingau, Grünlack Spätlese 2022 radiates elegance with tropical fruit, fine sweetness, and a crystalline backbone of acidity that promises both charm and longevity.



Grunlack Riesling Spatlese 2022

Rheingau, Germany

Region and Vineyards



Schloss Johannisberg is a **monopole vineyard estate of 50 hectares**, historically significant as the birthplace of the Spätlese category in 1775. The castle itself has produced wine for over 900 years, exclusively Riesling since 1720. The vineyard sits on a hill directly above the Rhine, with optimal sun exposure and soils of Taunus quartzite and loam. These conditions give the wines their **signature interplay of richness and precision**, making Schloss Johannisberg one of the most celebrated Riesling producers in the world.

Winemaking

Grünlack Spätlese 2022 is made from 100% hand-harvested Riesling grapes grown in the single Schloss Johannisberg vineyard. Grapes are carefully destemmed and gently crushed to preserve purity of fruit and avoid excessive phenolic extraction. Fermentation is carried out predominantly in temperature-controlled stainless steel tanks, with approximately 30% in wooden barrels to add textural complexity and subtle depth.

Following fermentation, the wine rests on its fine lees for five months. This contact contributes a creamy mid-palate and enhances aromatic expression while maintaining Riesling's natural vibrancy. With an alcohol content of 7.5%, the wine strikes a poised balance between luscious sweetness and racy acidity, characteristic of Spätlese style Rieslings.



Alcohol :7,50 %

Composition: 100% Riesling







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Tasting Notes

- Color: Brilliant light yellow with delicate green reflections.
- **Aroma:** White peach, fresh pineapple, green apple, nettle, and sorrel.
- **Palate:** A harmonious interplay of ripe fruit and refreshing acidity, with lovely sweetness, fine balance, and a long citrus-driven finish.

Did you know?

Schloss Johannisberg is credited with the discovery of Spätlese itself. In 1775, a messenger bringing the harvest permission was delayed, causing grapes to overripen and become affected by noble rot. The resulting wine marked the first documented **Spätlese**, revolutionizing German Riesling styles and classifications.

Wine Pairing Ideas

- **Lobster in butter sauce:** The richness of the dish is lifted by the wine's acidity and enhanced by its tropical fruit notes.
- **Spicy Thai curry:** Sweetness tempers heat, while aromatic intensity complements the herbs and spices.
- **Blue cheese:** The interplay of saltiness and sweetness creates a memorable balance
- Fruit tart with peaches or apricots: Reinforces the wine's orchard fruit profile while highlighting its freshness.



James Suckling (JS): 99 Points (2022)

The nose of this Spatlese makes me think of 18th century engravings of pear and white peach varieties, but that only hints at the enveloping and astonishingly fine fruit that follows on the palate. A masterpiece of finesse, precision and balance, but even that doesn't say the most important thing, which is the breathtaking leafy freshness and stony clarity at the stunningly long finish. When will it ever stop? From organically grown grapes.



Robert Parker (RP): 94 Points (2022)

The 2022 Schloss Johannisberg Grünlack Riesling Spätlese opens with a clear, intense, aromatic, savory and flinty bouquet of tropical fruits intertwined with almost slatey, in any case, savory and saline notes. It is perfectly ripe and super precise and irresistible. Rich and lush but fine and elegant on the palate, this is another highlight of the 2022 vintage in the Rheingau. It is incredibly savory, lush and saline. You can't stop swallowing this beauty and picture-book Spätlese. It is mouthwatering without end. This is a fabulous wine of great precision and piquancy! 8% stated alcohol. Natural cork. Tasted at the domaine in September 2023.Rating: 94+







Grunlack Riesling Spatlese 2022

Wine Spectator (WS): 92 Points (2022)



Unctuous and plump, with fleshy peach skin and mango underscored by stony minerality. Fluid and open in feel, with a creamy texture hemmed in by a steely spine of flint. Acidity holds a firm grip, and the smoky finish is taut and firm. Serious and delicious. Drink now through 2040. 2,000 cases made, 100 cases imported.



