SCHLOSS JOHANNISBERG

Schloss Johannisberg Grunlack Spatlese 2020

IIIII Product code 14434344 \$ Licensee price \$52.06			
Licensee price \$52.06		Product code	14434344
	\$	Licensee price	\$52.06
Format 6x750ml	iii -	Format	6x750ml
Listing type SAQ Specialty by lot		Listing type	SAQ Specialty by lot
	Lo	Status	Available
	•	Type of product	Table Wine
Status Available		Country	Germany
Status Available Type of product Table Wine	Ø	Regulated designation	Landwein
Status Available Type of product Table Wine Country Germany	9	Region	Rheingauer
Status Available Type of product Table Wine Country Germany Regulated designation Landwein	#**	Varietal(s)	Riesling 100 %
StatusAvailableType of productTable WineCountryGermanyRegulated designationLandweinRegionRheingauer	%	Alcohol percentage	8%
StatusAvailableType of productTable WineCountryGermanyCountryRegulated designationRegionRheingauerVarietal(s)Riesling 100 %	Ø,	Colour	White
StatusAvailableType of productTable WineCountryGermanyRegulated designationLandweinRegionRheingauerVarietal(s)Riesling 100 %Alcohol percentage8%	B u	Sugar content	70
StatusAvailableType of productTable WineCountryGermanyCountryRegulated designationRegionRheingauerVarietal(s)Riesling 100 %Alcohol percentage8%ColourWhite	-		
Elisting type SAQ Speciality by lot	••• 100 100	Status	Available
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\$ Licensee price \$52.06		Product code	14434344

TASTING NOTES

Pale golden yellow with greenish reflections. Complex aroma of exotic fruits such as fresh pineapple, and mango, as well as stone fruit such as nectarine and peach. Floral hints of white flowers. On the palate, rich body with the present aromas from the nose and a differentiated late harvest spiciness. Elegant and dense with racy acidity and well integrated sweetness. Our Spätlese from the middle fillet piece of the Schlossberg.

PRODUCT NOTES

In another very warm year in a row, temperatures in the sunny months were again above the long term average. An early budding of the vegetation combined with an early flowering caused a harvest start more than 14 days earlier. Healthy and golden yellow ripened berries with enormous potential. Thus, the 2020 vintage follows the previous vintages excellently.

PRODUCTION NOTES

Hand harvest and gently pressure.

Fermentation 90% in stainless steel and 10% in wooden cask

- 1200 I (wood from our own "Schloss Johannisberg" oaks).

Aging on the fine yeast until bottling.

\$60.00 * Suggested retail price





