

## PRINZ VON HESSEN

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## JOHANNISBERGER KLAUS RIESLING KABINETT TROCKEN 2007

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### GRAPE PRODUCTION

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The grapes of this exceptional elegant wine originate from the vineyard Johannisberger Klaus. This southward sited vineyard consists of deep limestone and loessic soil with a gritty structure. The soils' moisture is mainly influenced by ground water, along with warm soil temperatures, which increases the grapes prosperity. The results are extraordinary fine and fruity wines. They are quite substantial and reveal their fine notes approximately after two to three years

### WINE PRODUCTION

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The wine harvest took place end of September till end of October. In order to receive the freshest fruit for the wine an intensive selection was needed. The grapes were then carefully pressed in the cellar of the estate. The fermentation in cooled high-grade steel tanks underlines again the freshness and the fruitiness of the wine.

### THE YEAR 2007

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In 2007 we harvested aromatic grapes with very high must weights. The grapes had one of the longest veraison of all times. In spring the vines came very early into bloom and consequently the grapes already began to vegetate by the end of May. Throughout the entire summer while being water-saturated, the ripening-process endured quite long and slowly. Thanks to steady and also dry weather conditions in October, with cool nights and plenty of sun in the daytime, we were enabled to await the perfect point of time to start the vintage taking care of the needs of each particular vineyard and each type of grape. This enormously successful vintage 2007 expresses truly the character of our certain terroir and let us produce an excellent and intensive variety of wine.

### TASTING NOTES

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A Riesling with a pale-yellow colour and green highlights, which exhibits an elegant and at the same time intensive aroma. The flavours remind of mature gooseberry and a little bit of grapefruit. A fine mineral character occurs with a smoky breath in the background. At the palate this wine convinces with a strong structure, a refreshingly vital acidity and a delightful finish. A strong kabinet with juicy fruit flavours and a pleasant length.

### ANALYSIS

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<b>Alcohol:</b>	12,5% vol.
<b>Acidity:</b>	7,7 g/l
<b>Residual Sugar:</b>	7,0 g/l
<b>Serving temperature:</b>	12° C to 15° C

