



Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2010 Rivaner

TASTING NOTE

The Rivaner is a crisp, fruity wine, ideally in combination with starters. Delicious aromas of flowers, citrus, ripe apples and pears. Well balanced acidity, round fruit and a luscious finish.

WINEMAKER'S NOTES

The Rivaner grows in our coolest sites to capture its beautiful fruit expression. The main soil type is loess and loess loam. The vineyards had undergone an intense canopy management, deleafing and green harvest to intensify the character. The fruit was left on the vine until it reached optimum flavour and then harvested and sorted by hand. Pressing occurred at a very slow and gentle speed to conserve the maximum quality. The juice was cold settled and fermented in stainless steel tanks at slightly cooler temperatures 16° C to gain its luscious fruit. Sterile filtered, bottled and closed with the Stelvin closure to ensure a perfect quality in every bottle and the ability to store the wine for many years to come.

WINE ANALYSIS

Variety: Rivaner (Müller-Thurgau)

Alcohol: 13,0 % vol.

Acidity: 6,4 g/l

Residual sugar: 2,7 g/l

Sugar free extract: 25,5 g/l

SERVING SUGGESTIONS

enjoy as an aperitif, to salads and asparagus.

This wine is best served at 8-12°C.



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