



WEINGUT

*Karl H. Johner*

**KAISERSTUHL / BADEN / GERMANY**

## **2008 Riesling** **Bischoffinger Rosenkranz Kabinett**

### **TASTING NOTE**

Delicate aromas of green apple, peach and citrus fruits. Beautifully lively and fresh on the palate combined with a nice sweetness. Enjoy its crispiness and vibrant fruit character until the finish!

### **WINEMAKER'S NOTE**

The single vineyard „Bischoffinger Rosenkranz“ is one of the best vineyards of the Kaiserstuhl. Our Riesling section there is over 20 years old. At the winery, a whole cluster press technique was employed to gently extract the juice. The juice was fermented cold in stainless steel to fully capture the fresh fruit components. In September 2008 we had cool nights, ideal components for a slow ripening process and to preserve the natural acidity structure of the Riesling fruits. We decided to vinificate a sweeter wine in the style of a Mosel-Riesling.

### **WINE ANALYSIS**

Variety:	100% Riesling
Fermentation:	100% stainless steel
Aging Potential:	15 years
Alcohol:	9,0 % vol.
Total Acidity:	9,3 g/l
Residual Sugar:	50,0 g/l
Sugarfree Extract:	25,5 g/l

### **SERVING SUGGESTION**

foi gras, goat/sheep/blue cheese, berry desserts



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