



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2008 Rotwein Cuvée Maximilian

TASTING NOTE

Delicate aromas of dark cherries and brambly fruits. The palate is fullbodied and luxurious with matured, soft tannins. A silky long finish.

WINEMAKER'S NOTES

Maximilian is a blend of Merlot, Pinot Noir and new-cultivated German vines called Cabernet Dorsa, Cabernet Dorio and Cabernet Cubin. Like at all our red wines we reduce the crop and practice a very strict quality management in the vineyards. All our fruits are handpicked and sorted before gentle manufactured in the winery. The maceration of the skins took 3-4 weeks. The wine aged between around 15 months in used oak.

WINE ANALYSIS

Alcohol: 13,5 % vol.
Total Acidity: 5,2 g/l
Residual Sugar: 1,4 g/l
Sugarfree Extract: 29,3 g/l

SERVING SUGGESTIO

Pasta with tomato or venison sauce, pizza, pepper steak, grilled meat.
The wine is best served at 18°C.



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