



WEINGUT

*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

### **09+10 Rotwein Cuvée Maximilian**

Our Maximilian from vintage 2009 is from such an excellent high quality, that we have decided to blend the two „low-crop“ vintages 2009 and 2010. On the label there is no vintage visible, the wine have the A.P. Number 389 02 12.

#### **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. Because of the low crop in 2009 and 2010 we only had to reduce the Merlot grapes. 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 12 and 18 months in used oak.

#### **TASTING NOTE JANUARY 2012**

Delicate aromas of plums, dark cherries and dark berries. On the palate full but not really opened yet. We are very excited how this wine will taste a few months later.

#### **WINE ANALYSIS**

Alcohol: 14 % vol.  
Total Acidity: 5,4 g/l  
Residual Sugar: 1,3 g/l  
Sugarfree Extract: 29,0 g/l

#### **SERVING SUGGESTION**

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



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