



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2010 Roséwein Luise

TASTING NOTE

Offers lush aromas of ripe strawberries, cherries and cassis. On the palate juicy and mellow with a minerlic note. In the end soft and full, the aromas are layering quite long on the palate.

WINEMAKER'S NOTE

This Rosé is made from Pinot Noir and Merlot. One part of the wine is made with redwine techniques, bleeding the juice from the tank with the so called saignée technique, extracting a clear, bright cherry hue from the skins. The other part was picked as a rosé wine. 90% of the juice fermented cold in stainless steel tanks. 10% were fermented in used oak, aging for 5 months on the yeast lees. This partial sur-lie aging adds a pleasing roundness to the mouth without noticeable oak flavours.

WINE ANALYSIS

Variety:	Pinot Noir, Merlot
Fermentation:	90% steel, 10% used oak
Aging Potential:	3-4 years
Alcohol:	13,0 % vol.
Total Acidity:	5,3 g/l
Residual Sugar:	4,6 g/l
Sugarfree Extract:	26,7 g/l

SERVING SUGGESTIONS

Bouillabaisse, grilled tuna, barbecue party
The wine is best served at 8-12°C.



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