



Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2011 Rivaner

TASTING NOTE

Intense aromas of ripe apples and peaches with a mineralic firestone undertone. A surprisingly fullbodied white wine offering a well-balanced acidity on the palate. Enjoy the smooth long finish. This wine does not remember of a typical Müller-Thurgau. It is a nice Riesling alternative for somebody who does not like much acidity.

WINEMAKER'S NOTE

The Rivaner grows in our coolest vineyard 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 and quality. The very ripe and healthy fruits in 2011 were left on the vines until reaching its optimum flavour. 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 on its own yeast in stainless steel tanks to gain its luscious fruit.

WINE ANALYSIS

Variety:	Rivaner (Müller-Thurgau)
Fermentation:	97% stainless steel
Aging Potential:	3 years
Alcohol:	13,5 % vol.
Acidity:	5,2 g/l
Residual sugar:	3,2 g/l
Sugar free extract:	19,4 g/l

SERVING SUGGESTION

enjoy as an aperitif, to salads and asparagus.
This wine is best served at 8-12°C.



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