



*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

### **2012 Rivaner**

#### **TASTING NOTE**

Lovely floral aromas combined with green apples. A nice fresh and fruity summer wine with well balanced acidity. It is a nice alternative to Riesling for those who do not like too 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 ripe and healthy fruits in 2012 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 partly 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 (young fresh fruit characters) 10-20 years for special ripe flavours
Alcohol:	12,5 % vol.
Acidity:	5,7 g/l
Residual sugar:	7 g/l
Sugar free extract:	19,1 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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