



WEINGUT

*Karl H. Johner*

**KAISERSTUHL / BADEN / GERMANY**

**2009 Gewürztraminer „Auslese“**  
»Bischoffinger Steinbuck«

**TASTING NOTE**

Redolent aromas of rose petals and lychee with light nuances of caramel. Juicy and intense on the palate with a mineralic smoothness. A mouthfilling dessert wine with a well-balanced sweetness/acidity which leads to an enjoyable long finish.

**WINEMAKER'S NOTE**

The fruits are from our single vineyard called Bischoffinger Steinbuck, which has loess and volcanic soil. Vintage 2009 presented us a lovely warm and dry autumn. It allowed us to spend the fruits additional hang-time on the vines to ripen perfectly. We were lucky to pick a dessert wine of this quality! Taking care to preserve all aromas we manufactured the fruits very gently. The juice was fermented cold and aged in stainless steel tanks.

**WINE ANALYSIS**

Variety:	100% Gewürztraminer
Fermentation:	100% stainless steel
Aging Potential:	15 years
Alcohol:	13,0 % vol.
Total Acidity:	5,5 g/l
Residual Sugar:	46,4 g/l
Sugarfree Extract:	28,8 g/l

**SERVING SUGGESTION**

Goose liver terrine, marzipan, aromatic soft cheese with fruitcake



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