

STAFFES

CABERNET SAUVIGNON 2019

First vintage 2001

Terroir:

Origin	Tenuta Kornell – Siebeneich
Altitude	250 to 320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 to 30 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	45 hl/ha
Harvest	Mid October

Vintage 2019:

An above-average warm winter is followed by a damp and cool spring and a midsummer early summer with only sparse rainfall. The summer was hot and dry. At the beginning of the harvest it was not very humid for a short time, but then the weather was ideal. The great challenges of the year were then rewarded with a good vintage.

Vinification:

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and reining for 12 months in barrique, 14 months bottle aging
Bottled:	4.000 bottles in march 2020

Analytic Data:

Alcohol	13,0 % vol.
Residual sugar	0,9 g/l
Acidity	5,4 g/l

Tasting notes and food companions:

Colour: dense ruby red
Nose: intense fruity aromas of blueberry, blackberry and cassis with spicy notes such as pepper, juniper and laurel, and slightly roasted aromas
Palate: complex structure with pleasant fullness and firm tannins, long and persistent finish
Aging potential: 15 years
Serving temperature: 16-18°C
Pairing suggestions: grilled red meats, venison ragout, steaks




Kornell