

STAFFES

CABERNET SAUVIGNON 2021

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 2021:

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

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 2023

Analytic Data:

Alcohol	13,5 % vol.
Residual sugar	1,00 g/l
Acidity	5,62 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

Pairing suggestions: grilled red meats, venison ragout, steaks

Aging potential: 15 years

Serving temperature: 16-18°C




Kornell