

ZEDER

CUVÉE RED 2022

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2003

Terroir:

Site	Settequerce, Terzano
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South-west facing
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	beginning of october

Year 2022:

The year began mild and dry.
The following spring weeks were rainy and cool.
This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions. In the end, effort and diligence in the vineyard were rewarded. Our result: healthy and high-quality grapes.

Vinification:

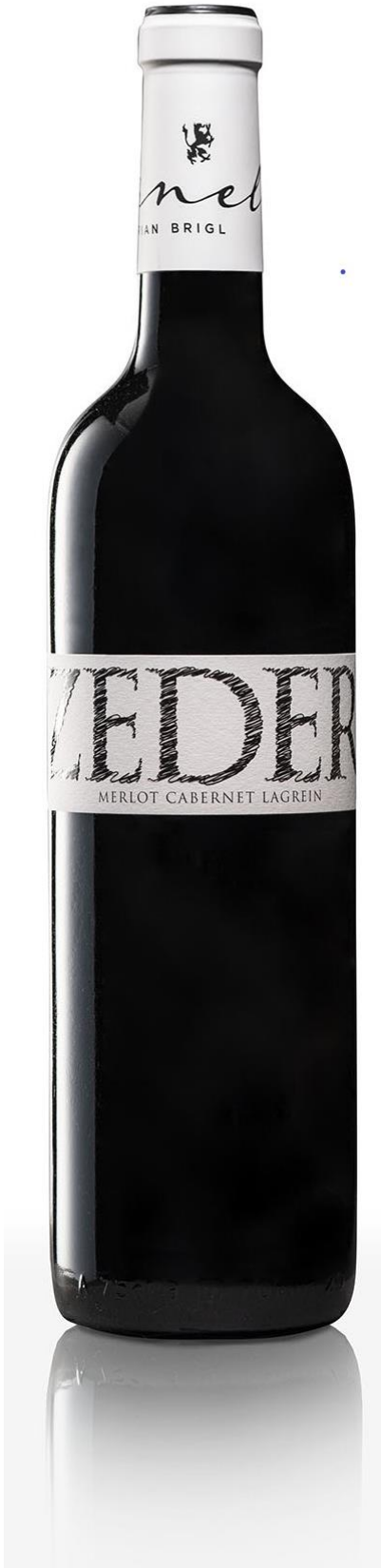
Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 12 months
Bottled:	25.000 bottles in may 2024

Analytical data:

Alcohol	13 % vol
Residual sugar	2,0 g/l
Acidity	5,8 g

Tasting Notes:

Color: intense, dark ruby red
Nose: elegant fruity aromas of cherries and raspberries, hints of light spice & dark chocolate
Palate: inviting structure, spicy, juicy and drinkable with elegant tannins
Pairing suggestions: Cheese and charcuterie, savoury Mediterranean starters, roasted red meat and stews ...
Aging potential: 7 years
Serving temperature: 16-18°C




Kornell