

STAFFES

MERLOT RISERVA 2020

First vintage 2001

Terroir:

Site	Tenuta Kornell – Siebeneich
Altitude	250-320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning October

Year 2020:

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 ripening for 12 months in barrique, 12 months bottle aging
Bottled:	12.000 bottles in march 2022

Analytic Data:

Alcohol	13,5 % vol.
Residual sugar	0,4 g/l
Acidity	5,57 g/l

Tasting notes and food companions:

Colour: dark ruby red
Nose: fruity aromas of plum and wild berries with notes of chocolate, mocha, dried mint, graphite and a hint of smoke
Palate: full-flavored, velvety, soft tannins, harmoniously juicy with a stimulating finish
Pairing suggestions: roast veal, grilled red meats, wild boar ragout, truffle dishes
Aging potential: 15 years
Serving temperature: 16-18°C




Kornell