

ZEDER

CUVÉE RED 2019

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2003

TERROIR:

Site	Settequerce, Terlano
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 2019:

An above-average warm winter is followed by a damp and cool spring and very hot early summer with only scant rainfall. Heavy hailstorms at the beginning of August were recorded in the area around Bolzano.

The summer was hot and dry. At the beginning of the harvest it was adversely humid for a short period of time, but afterwards the weather was ideal.

The challenges of the year were then rewarded with a good vintage.

VINIFICATION

Vinification:	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 12 months
Bottled:	25.000 bottles in June 2021

ANALYTICAL DATA

Alcohol	13 % vol
Residual sugar	1,5 g/l
Acidity	6,3 g

Tasting Notes:

Color: lush ruby red

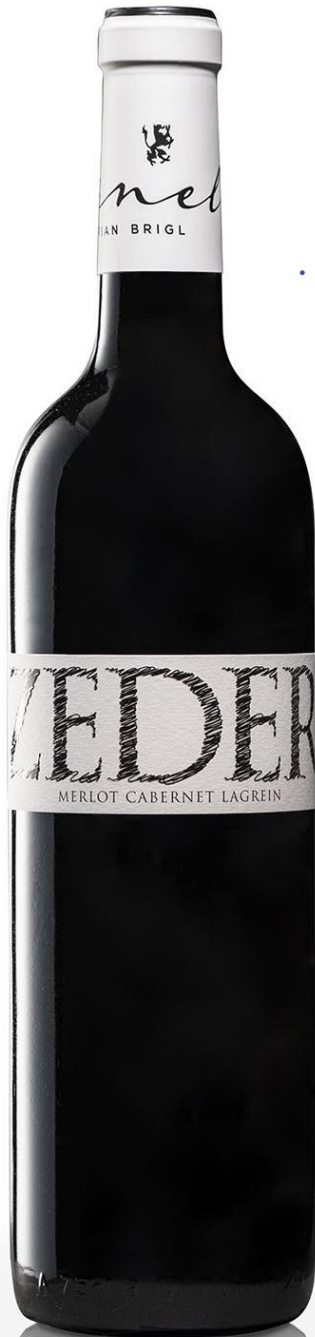
Nose: elegant, fruity aromas of red berries, cherry and raspberry with balsamic notes, some chocolate and violet, and a hint of tobacco in the finish

Palate: inviting with elegant tannins, playful freshness and fullness, juicy and highly quaffable

Aging potential: 7 years

Serving temperature: 16-18°C

Pairing suggestions: cold cuts, spicy Mediterranean starters, roasted and braised red meats



Kornell

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