

C O S M A S

SAUVIGNON BLANC 2023

First vintage 2003

Terroir:

Location	Settequerce Terzano, Auna di Sotto Renon, Ackerfeld Lana
Altitude	270 to 700 m a.s.l.
Soil	porphyry weathered soil
Hillside	south, south-east facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	Early September

Year 2023:

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
Maturation:	Stainless steel tanks for 7 months
Bottled:	25.000 bottles in March 2024

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	1,1 g/l
Acidity	5,93 g/l

Tasting notes:

Color: bright straw-yellow with greenish glimmer.
Aroma: multi-faceted, aromatic and elegant notes of gooseberry
and elderflower with subtle nettle and medlar aromas.
Flavor: pithy, dry structure, with minerally-juicy notes fortified by
a pleasant, fresh acidity. Stimulating, salivating finish.
The COSMAS 2023 is best enjoyed with shellfish and crustaceans such
as sushi or smoked salmon
Aging potential: 5 years
Optimal serving temperature: 11-13°C




Kornell