

ZEDER

CUVÉE RED 2021

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 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 stainless steel tanks and big barrels
Maturation:	aging in big barrels for 12 months
Bottled:	25.000 bottles in may 2023

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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