

# STAFFES

## CABERNET SAUVIGNON RISERVA 2018

First vintage 2001

### **Terroir:**

Origin	Tenuta Kornell – Siebeneich
Altitude	250 to 320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 to 30 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	45 hl/ha
Harvest	Mid October

### **Vintage 2018:**

The year started with an early bloom. The summer was hot and dry. At the beginning of the harvest of the early-ripening varieties, humid and warm weather presented us with some challenges. Ideal autumn weather from mid-September ensured optimal ripening and aroma development of the grapes especially at higher altitudes. 2018 surprised with promising white wines and extraordinary red wines.

### **Vinification:**

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and re-aging for 12 months in barrique, 12 months bottle aging
Bottled:	4.000 bottles in march 2019

### **Analytic Data:**

Alcohol	14,0 % vol.
Residual sugar	0,9 g/l
Acidity	5,26 g/l

### **Tasting notes and food companions:**

Colour: dense ruby red  
Nose: intense fruity aromas of blueberry, blackberry and cassis with spicy notes such as pepper, juniper and laurel, and slightly roasted aromas  
Palate: complex structure with pleasant fullness and firm tannins, long and persistent finish  
Aging potential: 15 years  
Serving temperature: 16-18°C  
Pairing suggestions: grilled red meats, venison ragout, steaks



  
*Kornell*