



**K O R N E L L**  
FLORIAN BRIGL



# COSMAS

Sauvignon blanc 2016

First vintage 2003

## TERROIR

Altitude 270 to 700 meters  
Soil Porphyry weathered soil  
Hillside South facing  
Slope 10%  
Pruning system Guyot  
Vines/hectare 6000  
Yield/hectare 50 hl  
Harvest Beginning of September

## VINIFICATION

Vinification : Fermentation in stainless steel tanks  
Maturation: in stainless steel barrels for 5 months  
Bottled: February 2017

## ANALYTICAL DATA

Alcohol 12,5 % vol  
Residual sugar 2,0 g/l  
Acidity 6,8 g/l

## TASTING NOTES

Color: Pale straw yellow with greenish hues.

Aroma: Complex and aromatic with notes of gooseberries, ripe fruits and a light nettle aroma backdrop.

Flavor: Dry structure, mineral notes and a pleasing acidity, juicy with stimulating bitter nuances in the finish.

Best enjoyed: Excellent with asparagus and fish.

Serving temperature 12 °C