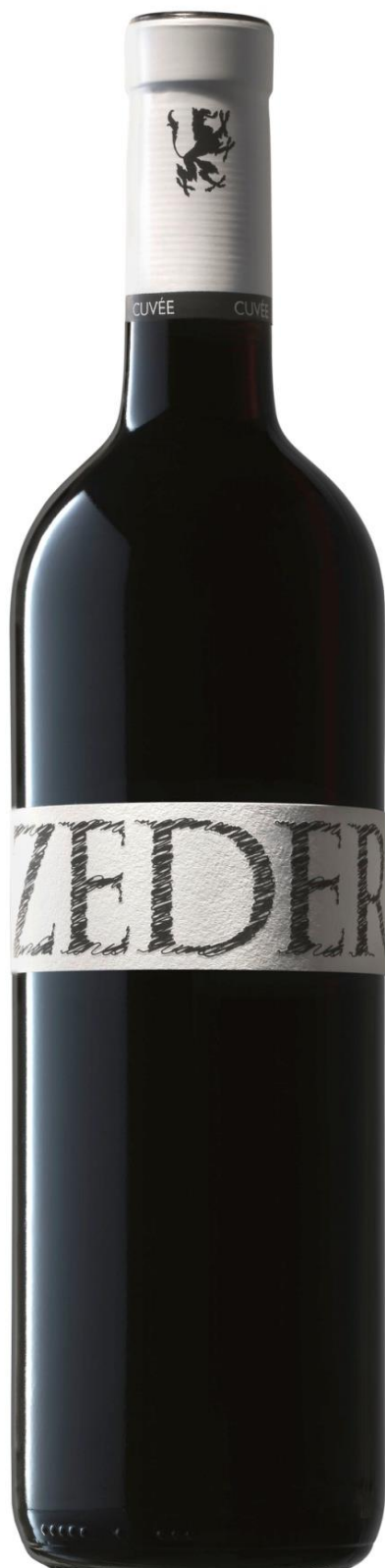




KORNELL
FLORIAN BRIGL



ZEDER

Merlot, Cabernet, Lagrein 2015

First vintage 2003

TERROIR

Altitude	270 - 320 m
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0 – 15 %
Pruning system	Guyot, Pergola
Vines/hectare	3300 – 6000
Yield/hectare	50 hl
Harvest	End of September – middle of October

VINIFICATION

Vinification : Fermented in stainless steel tanks for 15-18 days
Maturation: 6-8 months in large wooden casks 50 hl
then 2 months bottle again
Bottled: July 2016

ANALYTICAL DATA

Alcohol	13 % vol
Residual sugar	2,0 g/l
Acidity	5,0 g/l

TASTING NOTES

Color: Fresh, dark ruby red.

Aroma: Spicy notes with green pepper, fruity with black berries, floral with the aroma of violets, as well as a hint of green paprika.

Flavor: Elegant structure with robust tannins, powerful and full bodied with a long finish.

Best enjoyed: With grilled meats, roasts and ripened cheese.

Serving temperature 16 °C