



K O R N E L L
FLORIAN BRIGL



Cosmas

Sauvignon Blanc 2018

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	end of august

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 5 months
Bottled:	20.000 bottles in March 2018

ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	1,5 g/l
Acidity	6,3 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.

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

Food recommendations: Delicious with shellfish and crustaceans

Serving suggestions: lightly chilled, 51-55 °