

# CARNED

## KERNER DOC 2023

**VARIETAL(S):** Kerner

**AGE OF VINES:** 10 – 30 years

**TEMPERATURE:** 8 – 10 °C

**OPTIMAL AGING:** 1 – 6 years

**YIELD:** 65 hl/ha

**TRELLISING SYSTEM:**

Wire-trained + Pergola

**ALCOHOL:** 14.5 %

**RESIDUAL SUGAR:** 4.3 g/l

**TA:** 6.1 g/l

Contains sulphites



### VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

### VINEYARD

The vineyards are located on a steep south-western slope at an altitude of 700 meters above sea level and grow on sandy-loamy, weathered porphyry soil.

### VINIFICATION

Vinification starts with whole-cluster pressing, followed by 8 hours of maceration and natural must clarification. This is followed by slow fermentation at a controlled temperature of 18 °C, followed by 6 months of ageing in stainless steel tanks on the fine lees.

### TASTING NOTES

- intense, luminescent yellow color
- fruity-aromatic odour of ripe peach, mango and coconut milk
- full-bodied in the mouth with copious ripe fruit on the palate, juicy finish

### RECOMMENDATION

Enjoy it as an aperitif, with light starters, summer salads, asparagus dishes, grilled fish or with mild and creamy cheeses.

### AWARDS

**ROBERT PARKER** – 2019: 92 p.

**JAMES SUCKLING** – 2021: 91 p., 2022: 90 p.

**WINE ENTHUSIAST** – 2018: 90 p. Editor's Choice

**DECANTER** – 2019: 91 p.

**LUCA MARONI** – 2021: 95 p.