

CARNED

KERNER DOC 2018

VARIETAL(S): Kerner

AGE OF VINES: 10 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2024

YIELD: 65 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 14.5 %

RESIDUAL SUGAR: 4.0 g/l

TA: 6.0 g/l

Contains sulphites

» Memories of the Mediterranean echo through structure that draws together two worlds of flavour. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, slow fermentation at a controlled temperature of 18 °C (50% in big oak barrels), six-month ageing on the fine lees, filtration and bottling in April.

VINEYARD

Steep south west facing slope at 700 m above sea level with sandy-clayey porphyry weathered soil.

TASTING NOTES

- intense, luminescent yellow
- 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

This wine pairs well with light appetizers, grilled fish and also as an aperitif.

AWARDS

ROBERT PARKER – 2015: 91 p.

WINE ENTHUSIAST – 2016: 90 p.

DECANTER – 2014: 91 p. (Highly Recommended)

GAMBERO ROSSO – 2011, 2013, 2014: 2 Bicchieri

I VINI DI VERONELLI – 2014: 3 Stelle

BIBENDA – 2011, 2012, 2015: 4 Grappoli

LUCA MARONI – 2013: 90 p., 2014, 2016: 91 p.