

CARNED

KERNER DOC 2022

VARIETAL(S): Kerner

AGE OF VINES: 10 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2023 – 2028

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

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

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

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 May.

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 – 2019: 92 p.

JAMES SUCKLING – 2021: 91 p.

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

DECANTER – 2019: 91 p.

LUCA MARONI – 2021: 95 p.