



**K O R N E L L**  
FLORIAN BRIGL



# MARITH

## Blauburgunder 2016

First vintage 2008

### Location

Altitude	600 m
Soil	Deep porphyry and gravelly soil
Direction	South - East
Slope	0 bis 10 %
Cultivation	Guyot
Vines/hectare	7000
Yield/hectare	60 hl
Harvest time	Mid of September

### VINIFICATION

Vinification:	Fermentation in wooden vats for 9-12 days
Aging:	in large wooden barrel of 500 lt; followed by 2 months of bottle aging
Bottled:	April 2017

### ANALYTICAL DATA

Alcohol	13,0 %Vol
Residual sugar	1,5 g/l
Acidity	5,0 g/l

### TASTING NOTES

Color: Fresh, intensive ruby red.

Bouquet: Fruity and elegant with notes of red berries and cherries, slightly spicy.

Flavour: Fresh and exciting with gentle tannins and lively acidity, fruity and succulent with an outstanding fullness, long succulent finish.

Serve with: Best with hearty pasta dishes, grilled meat, meat dishes, salamis and fresh variety of cheeses.

Serving temperature: 14 °C