

60S KERNER



VINEYARD & PRODUCTION INFO

Green Status: sustainable
Soil composition: marlstone and sandstone
Training method: single Guyot
Elevation: 820-1,300 feet a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-West
Vines age: 40 years
Harvest time: middle of September



WINEMAKING & AGING

Varietal composition: 100% Kerner
Fermentation
Container: stainless steel tanks
Length: 14 days
Temperature: 61-64 °F
Malolactic fermentation: blocked to keep the acidity fresh
Aging
Container: stainless steel tanks
Length: 6 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 1 g/l
Acidity: 6.5 g/l



FOOD PAIRINGS

Seafood, citrus-driven dishes, fresh vegetables, creamy preparations.



TASTING NOTE

Fresh and bright, with citrus, orchard fruit, and a light floral note.
Round through the mid-palate, finishing clean on saline minerality.

PRODUCER PROFILE

Estate owned by: Gönc family
Winemaker: Peter Gönc
Total land under vine: 28 acres
Region: Ptuj (Štajerska-Slovenia)

