## KASTLET Cabernet Lagrein 2013

LOACKER

WEINGUT



IGT

Wine Type: Still wine | red | dry

Alcohol: 13.5%Acid: 5 g/lResidual Sugar: 1 g/lAllergens: sulfites
Drinking Temperature:  $16 - 18 \degree C$ Aging Potential: 15 yearsOptimum Drinking Year: 2017 - 2032

Award

VITAE: 3 Vitae

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: IGT

Site: CABERNET: St. Justina Schwarhof "Lärchenhaus"

(1982), St. Justina Schwarhof "Zypresse" (1989), St. Justina Schwarhof "Pitsch" (1990), St. Justina Kohlerhof "Braun" (2000) LAGREIN: St. Justina Kohlerhof "Pitsch"

(2001), St. Justina Kohlerhof "Braun" (2000)

Varietal: Cabernet 60 % | 19 years

Lagrein 40 %

Geografical Orientation: south

**Sea Level:** 410 - 480 m

**Soil:** moraine deposits | large | top soil

sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

Harvest and Maturing

Harvest: handpicked

**Fermentation:** spontaneous with pied de cuve

Malolactic Fermentation: yes

**Fermentation Process:** délestage | 1 - 3 x day | Duration: 5 days

pump over | 1 x day | Duration: 17 days

Maturing: oak barrel | new barrel

barrel | used barrel oak barrel | used barrel

steel tank

Bottling: May 25, 2016

## Curiosity

Back in the day, when the the vineyards was not close enough to the cellar, in order to transport the grapes in the wooden back carriers called "Zummen", the grapes had to be conveyed in casks and vats by wagons. For crushed grapes it was essential to transport them in sealable casks, called "Kastlet", since the terrain of the lower mountain slopes were steep and narrow. Our Cabernet grapes used to be transported in such casks and this is why we choose this antic name.

## **Food Pairing**

Ideal with roasted or grilled meat, venison or piquant cheese.

## Vintage 2013

An exciting vintage with great white wines, elegant, typical Schiava wines, and red wines with good potential For Alto Adige, 2013 is an outstanding year for white wines, as they are turning out fresh, characteristic, and long-lasting. The Schiava (Vernatsch) wines are also presenting themselves as very typical and inviting, while the Pinot Noirs are elegant and fruity. The situation with the other red wines is only slightly less exciting. The autumn weather with its cool temperatures fostered the development of aromas and acidity above all else with the white wine grapes in an ideal manner: Alto Adige's winegrowers harvested without exception very healthy, compact grapes with fine must values and unexpectedly good acidity. (Südtirol Wein)