

KASTLET Cabernet Lagrein 2013

IGT

LOACKER

WEINGUT



Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	5 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum 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 %

Geographical Orientation: south
Sea Level: 410 - 480 m
Soil
moraine deposits | large | top soil
sand | medium | top soil
loam | medium | top soil
Porphyry | 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 vineyards were 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 antique 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)