

KASTLET Cabernet Lagrein 2014

IGT Mitterberg

LOACKER

WEINGUT



Wine Description

Intense ruby red. Rich bouquet of red fruits and berries with hints of vanilla. Smooth and enveloping, strong though silky tannins, medium/high acidity, excellent ageing potential. 100% vegan! Ideal to roasted or grilled meat, venison, deer and piquant cheese.

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|------------------------|-----------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1.4 g/l |
| Acid: | 5.6 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 15 years |
| Optimum Drinking Year: | 2018 - 2033 |

Award

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| Falstaff: | 92 |
| VITAE: | 3 Vitae |

Vineyard

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|---------------------------|---|
| Origin: | Italy, South Tyrol, Bozen & Umgebung, Bozen |
| Quality grade: | IGT Mitterberg |
| 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 % 28 years 7000 plants/ha 4500 liter/ha Lagrein 40 % 23 years |
| 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

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| Climate: | alpin, mediteranian |
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Harvest and Maturing

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| Harvest | handpicked 16 kg cask |
| Fermentation: | spontaneous with pied de cuve |

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| Malolactic Fermentation: | yes |
| Fermentation Process | délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 18 days |
| Maturing | 33 % barrique 225 L new barrel 12 month(s) 67 % barrique 225 L used barrel 12 month(s) 100 % small oak barrel 500 L used barrel 12 month(s) 100 % stainless steel tank 6 month(s) |
| Bottling | glass cork June 7, 2017 2895 bottles |

Product Codes

EAN: 8032130028052

Curiosity

Back in the day, when 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 2014

Somewhat lower alcohol content and higher acidity, along with freshness and fruitiness, characterize the Alto Adige wines of the 2014 vintage. In particular, Pinot Blanc and Sauvignon from medium and high altitudes have turned out well. Schiava wines are typical and invitingly drinkable, Pinot Noirs from higher altitudes are very promising, as is Lagrein in general. (Südtirol Wein)