KASTLET Cabernet Lagrein 2014

IGT Mitterberg



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.

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:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2018 - 2033

Award

Falstaff: 92 VITAE: 3 Vitae

Vineyard

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

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 | 16 kg cask

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: 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) glass cork | June 7, 2017 | 2895 bottles

Product Codes

EAN: 8032130028052

Curiosity

Bottling:

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 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)