## KASTLET Cabernet Lagrein 2015

**IGT** Mitterberg



WEINGUT



Wine Type: Still wine | red | dry

13.5 % Alcohol: Residual Sugar:  $1.2 \, g/l$ Acid: 5 g/l

Certificates: vegan, organic, bio-dynamic

sulfites Allergens: 16 - 18 °C **Drinking Temperature:** Aging Potential: 15 years 2019 - 2034 Optimum Drinking Year:

Award

Falstaff: 94

3 Grappoli Bibenda: Slow wine: vino slow

Vineyard

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

**IGT** Mitterberg Quality grade:

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 65 % | 27 years

7000 plants/ha | 4500 liter/ha

Lagrein 35 % | 22 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:

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

pump over | 1 x day | Duration: 18 days

Maturing: 35 % | barrique | 225 L | new barrel | 12 month(s) |

Lagrein

65 % | barrique | 225 L | used barrel | 12 month(s) |

Cabernet

100 % | tonneau | 500 L | used barrel | 12 month(s)

100 % | stainless steel tank | 6 month(s)

**Bottling:** glass cork | May 30, 2018 | 2661 bottles

**Product Codes** 

**EAN:** 8032130028052

## 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 2015

An Extraordinary Vintage that will Remain in the Memory for a Long, Long Time Alto Adige's winegrowers and winemakers are extremely pleased about the outstanding 2015 vintage for both red and white wines. The quality is inspiring: the harvested grapes were healthy in every respect, with excellent extract and sugar levels. (Südtirol Wein)