

# KASTLET Cabernet Lagrein 2016

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!

Wine Type:	still wine   red   dry
Alcohol:	14 %
Residual Sugar:	1.2 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2020 - 2035

## Award

Falstaff:	93
Bibenda:	4 Grappoli
VITAE:	3 Vitae
Gambero Rosso:	2 glasses

## 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 50 %   30 years 7000 plants/ha   4500 liter/ha Lagrein 50 %   25 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

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked   16 kg cask
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<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days
<b>Maturing:</b>	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)
<b>Bottling:</b>	glass cork   April 18, 2019   2655 bottles

## 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 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)