

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
Ageing 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
----------	---------------------

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	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 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)