KASTLET Cabernet Lagrein 2018

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!

Wine Type: Still wine | red | dry

Alcohol: 14 % Residual Sugar: 1.4 g/l Acid: 5.3 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2022 - 2037

Award

Falstaff: 90 Vinum Weinguide: 90

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 % | 32 years

7000 plants/ha | 4500 liter/ha

Lagrein 50 % | 27 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) |

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 27, 2021 | 2620 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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)