

KASTLET Cabernet Lagrein 2018

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:	1.4 g/l
Acid:	5.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Ageing Potential:	15 years
Optimum 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
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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
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 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)