

KASTLET Cabernet Lagrein 2022

IGT Mitterberg

LOACKER

WEINGUT



Wine Description

The nose reveals the warm aromas, like wild berries, of Cabernet. On the palate, a great interplay of freshness, elegance, and velvety. A wine for a special moment.

Wine Type:	Still wine red dry
Alcohol:	14 %
Acid:	6.25 g/l
Residual Sugar:	2.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2026 - 2041

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 % 36 years 7000 plants/ha 4500 liter/ha Lagrein 50 % 31 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
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

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 2022

Great reds and astonishing whites - A hot summer yields a "gigantic red wine vintage" and extraordinary whites. The wine experts of AltoAdige agree: 2022 will be a great vintage for full-bodied red wines in particular, which benefited from the exceptionally high temperatures last summer. But white wines, too, are doing surprisingly well in all areas of cultivation, turning out unusually powerful but still fresh and fruity. (Cons. Alto Adige Wine)