# KASTLET Cabernet Lagrein 2022

**IGT** Mitterberg



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:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum 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

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

**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 2022

Great reds and astonishing whites - A hot summer yields a "gigantic red wine vintage" and extraordinary whites. The wine experts of Alto Adige 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)