

# 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)