

# KASTLET Cabernet Lagrein 2014

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! Ideal to roasted or grilled meat, venison, deer and piquant cheese.

Wine Type:	still wine   red   dry
Alcohol:	13.5 %
Residual Sugar:	1.4 g/l
Acid:	5.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2018 - 2033

## Award

Falstaff:	92
VITAE:	3 Vitae

## 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 60 %   28 years 7000 plants/ha   4500 liter/ha Lagrein 40 %   23 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

<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days
<b>Maturing:</b>	33 %   barrique   225 L   new barrel   12 month(s) 67 %   barrique   225 L   used barrel   12 month(s) 100 %   small oak barrel   500 L   used barrel   12 month(s) 100 %   stainless steel tank   6 month(s)
<b>Bottling:</b>	glass cork   June 7, 2017   2895 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 2014

Somewhat lower alcohol content and higher acidity, along with freshness and fruitiness, characterize the Alto Adige wines of the 2014 vintage. In particular, Pinot Blanc and Sauvignon from medium and high altitudes have turned out well. Schiava wines are typical and invitingly drinkable, Pinot Noirs from higher altitudes are very promising, as is Lagrein in general. (Südtirol Wein)