

# KASTLET Cabernet Lagrein 2015

IGT Mitterberg

# LOACKER

WEINGUT



Wine Type:	still wine   red   dry
Alcohol:	13.5 %
Residual Sugar:	1.2 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2019 - 2034

## Award

Falstaff:	94
Bibenda:	3 Grappoli
Slow wine:	vino slow

## 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 65 %   27 years 7000 plants/ha   4500 liter/ha Lagrein 35 %   22 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:** 35 % | 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 | May 30, 2018 | 2661 bottles

## **Product Codes**

**EAN:** 8032130028052

## **Curiosity**

Back in the day, when the vineyards were 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 antique name.

## **Food Pairing**

Ideal with roasted or grilled meat, venison or piquant cheese.

## **Vintage 2015**

An Extraordinary Vintage that will Remain in the Memory for a Long, Long Time Alto Adige's winegrowers and winemakers are extremely pleased about the outstanding 2015 vintage for both red and white wines. The quality is inspiring: the harvested grapes were healthy in every respect, with excellent extract and sugar levels. (Südtirol Wein)