

# KASTLET Cabernet Lagrein 2018

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!

Wine Type:	still wine   red   dry
Alcohol:	14 %
Residual Sugar:	1.4 g/l
Acid:	5.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Ageing Potential:	15 years
Optimum Drinking Year:	2022 - 2037

## Award

Falstaff:	90
Vinum Weinguide:	90

## 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 %   32 years 7000 plants/ha   4500 liter/ha Lagrein 50 %   27 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

<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)   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)
<b>Bottling:</b>	glass cork   April 27, 2021   2620 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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)