

# KASTLET Cabernet Lagrein 2021

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:	6.1 g/l
Residual Sugar:	< 0 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2025 - 2040

## 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 %   35 years 7000 plants/ha   4500 liter/ha Lagrein 50 %   30 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 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 2021

A late harvest and lovely, stable weather at the crush characterized Alto Adige's 2021 vintage. Thus the grapes could be left to ripen ideally, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage. (Südtirol Wein)