



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

CABERNET SAUVIGNON 2018 DOC Alto Adige



Tasting notes:



The thick, crimson red colour is characteristic of this wine with easy garnet and reflexes.



Typical, delicately spicy cassis flavour. Hints of leather, tar and black pepper.



Medium-bodied, full and well-rounded, albeit youthful. Rich grippy tannins and a long, lingering finish.



18°C

Cellaring recommendations:

Up to 5 years

Wine and food pairing:

An excellent match for braised, quick-roasted or grilled meat dishes and dark poultry.

Grape variety:

100% Cabernet Sauvignon

Terroir:

Kaltern - Seehof: 230 m above sea level. Medium-textured, sandy loam. Its immediate vicinity to Lake Kaltern ensures an optimal microclimate.

Training system:

Guyot

Yield per vine:

1.5 kg - 70 hl/ha

Vinification:

Controlled fermentation in stainless steel tanks for 15 days at a maximum of 28°C with subsequent malolactic fermentation

Aging:

50% in stainless steel tanks, 50% in French barrique casks for 12 months.

Alcohol: 13,5 %
Total acidity: 5,6 g/l
Residual sugar: 2,4 g/l