



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

LAGREIN RISERVA 2018

DOC Alto Adige



Tasting notes:



Deep crimson colour with violet hues and black core.



Reminiscent of ripe berries, such as cassis, bramble and elderberry with an underlying, almost floral note of violet.



Well-integrated tannins and a pleasant finish with hints of tobacco, leather and almond.



16°C

Cellaring recommendations:

Up to 5 years

Wine and food pairing:

An exquisite accompaniment for hearty poultry dishes, dark meat and mild mature cheese

Grape variety:

100% Lagrein, native variety - various clones

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 kg - 40 hl/ha

Vinification:

Controlled mash fermentation for 2 weeks approximately, followed by malolactic fermentation. Gentle pigeage extracts colouring and flavouring agents from the skins

Aging:

18 months in French tonneaux casks (500 l)

Alcohol: 13,5 %
Total acidity: 5,6 g/l
Residual sugar: 0,6 g/l