



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

CABERNET SAUVIGNON RISERVA 2015 DOC Alto Adige



Tasting notes:



Dense crimson colour with light garnet reflexes.



A distinct barrique note and hints of vanilla, roast coffee, cocoa and an underlying aroma of cassis, berries and red pepper.



Grippy tannins, strong and elegant with a long finish.



18°C

Cellaring recommendations:

6 - 8 years or longer for particularly outstanding vintages

Wine and food pairing:

Quick-roasted meat dishes, dark poultry, gratins, as well as pies and tureens.

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 kg - 40 hl/ha

Production process:

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 barrique casks, followed by 12 months of bottle aging.

Alcohol: 14,0 %
Total acidity: 5,1 g/l
Residual sugar: 4,5 g/l