KALTERN
Kellerei . Cantina

QUINTESSENZ

KALTERERSEE CLASSICO SUPERIORE DOC 2024

VARIETAL: Schiava

AGE OF VINES: 30 – 70 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 1 – 6 years

YIELD: 55 hl/ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.0 g/l

TA: 5.0 g/l

Contains sulphites

VINTAGE

After a rainy spring and a sluggish start to summer, August brought the long-awaited turnaround: Sunny and warm days encouraged grape ripening, allowing early varieties to achieve excellent quality. Harvest began at the end of August under nearly perfect conditions, accompanied by stable weather lasting into September. With the onset of autumn rains, harvesting late-ripening red wines became more challenging due to difficult weather conditions. Nevertheless, the vintage yielded exciting white wines and early-ripening red wines of remarkable quality.

VINEYARD

The selected vineyards with historic vines lie between 230 and 350 meters above sea level. The soil consists of heat-retaining, loamy limestone gravel with a sandy layer.

VINIFICATION

Fermentation occurs at 24 °C with a 12-day maceration period. This is followed by malolactic fermentation and 6 months of aging on the fine lees, both in stainless steel and large wooden barrels.

TASTING NOTES

- brilliant, deep ruby red
- fruit-dominant nose with aromas of cherry, raspberry, and strawberry,
- accented by a hint of bitter almonds
- full, soft structure, pleasant, elegant tannins give the wine length, finishing with a lingering echo of ripe fruit

RECOMMENDATION

An extremely versatile food companion that not only pairs perfectly with traditional Alto Adige cold cuts, but also with classic Italian dishes such as spaghetti all'Amatriciana or pizza. It also pairs well with white meat, grilled fish, and vegetables. Best enjoyed slightly chilled.

AWARDS

ROBERT PARKER – 2018: 90+ p., 2020: 92 p., 2021: 91 p.

GAMBERO ROSSO – 2021: 3 Bicchieri; 2022: 3 Bicchieri, 2023: 3 Bicchieri

DECANTER – 2021: 91 p., 2022: 91 p.

DOCTOR WINE – 2022: 93 p., 2023: 95 p. Faccino

BEREBENE – GAMBERO ROSSO – 2023: 95 p. – Premio Qualitá – Prezzo

SLOW WINE – 2019: Vino Top, 2020: Vino Top; 2021: Vino Top

WINE HUNTER – 2023: Gold

FALSTAFF – 2017: 91 p., 2018: 91 p., 2019: 92 p., 2021: 92 p., 2023: 93 p.

BIBENDA – 2021: 5 Grappoli, 2022: 4 Grappoli

www.kellereikaltern.com . info@kellereikaltern.com