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KALTERN
Kellerei . Cantina

CAMPANER

CABERNET SAUVIGNON RISERVA DOC 2022

VARIETAL: Cabernet Sauvignon

AGE OF VINES: 15 – 30 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 7 years

YIELD: 60 hl/ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.1 g/l

Contains sulphites

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINEYARD

The south-facing slopes benefit from the Mediterranean lake climate and are situated between 250 and 350 meters above sea level, which creates ideal conditions for the late-ripening grape variety. The soil consists of loamy limestone gravel, which is both heat-retaining and draining.

VINIFICATION

Maceration on the skins at 28 °C for two weeks, followed by malolactic fermentation. The wine then matures for 12 months in barriques and large wooden barrels before being lightly filtered and bottled.

TASTING NOTES

- dark, ruby red
- ripe blackberries, wild cherries and chocolate on the nose
- a powerful beginning on the palate, with increasing tannins, prominent fruit and a long, lingering finish

RECOMMENDATION

The Campaner Cabernet Sauvignon Riserva is an excellent pairing for flavorful meat dishes such as grilled beef steak or braised lamb in a red wine sauce. It also harmonizes well with a selection of tasty cheeses.

AWARDS

JAMES SUCKLING – 2018: 92 p., 2019: 93 p.

FALSTAFF – 2018: 90 p., 2019: 91 p.

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