

QUINTESSENZ

KALTERERSEE CLASSICO SUPERIORE DOC 2023

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: 13.5 %

RESIDUAL SUGAR: 2.0 g/l

TA: 5.0 g/l

Contains sulphites



VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape 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

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

TASTING NOTES

- brilliant, deep ruby red
- fruit-dominant nose reminiscent of cherry, raspberry, and strawberry, with a hint of bitter almonds
- full, soft structure, pleasant, elegant tannins give the wine length, finishes 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 – 2020: 3 Bicchieri; 2021: 3 Bicchieri; 2022: 3 Bicchieri

DECANTER – 2021: 91 p.

DOCTOR WINE – 2022: 93 p.

BEREBENE – GAMBERO ROSSO – 2022: 95 p. – Premio Qualità – Prezzo

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

WINE ENTHUSIAST – 2021: 92 p.

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

BIBIENDA – 2021: 5 Grappoli, 2022: 4 Grappoli

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