

LEUCHTENBERG

KALTERERSEE CLASSICO SUPERIORE DOC 2019

VARIETAL: Schiava

AGE OF VINES: 20 – 50 years

TEMPERATURE: 13 – 15 °C

OPTIMAL AGING: 2020 – 2022

YIELD: 80 hl / ha

TRELLISING SYSTEM: Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 2.0 g/l

TA: 4.6 g/l

Contains sulphites

» The spirit of place and a sense of provenance. Lake Kaltern, with all its grace, power, beauty, austerity and a panoramic view of Alto Adige. «

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

VINIFICATION

A one week fermentation on the skins with a controlled temperature of 24 °C, malo-lactic fermentation and a six month aging on the fine lees in stainless steel and large casks.

VINEYARD

Loamy, sandy, chalky gravel, warm lake influenced microclimates

TASTING NOTES

- brilliant, cherry red hue
- flowery and fruity tones, violets and red berries
- very juicy and full, round soft finish with a subdued undertone of bitter almonds

RECOMMENDATION

This wine is ideal as an aperitif, an accompaniment to appetizers, or to typical Tyrolean fare such as speck and sausage, but also to lighter meats and mild cheeses.

AWARDS

GAMBERO ROSSO – 2012, 2014: 3 Bicchieri, 2015: 2 Bicchieri

DOCTOR WINE – 2016: 91 p.

SLOW WINE – 2015: quality/price award „Vino quotidiano“

VINI BUONI D'ITALIA – 2012: Golden Star

BEREBENE – 2012, 2014, 2015, 2016: Oscar quality/price

SCHIAVA TROPHY – 2011, 2014, 2015, 2017: Schiava of the year