

# LEUCHTENBERG

## KALTERERSEE CLASSICO SUPERIORE DOC 2018

**VARIETAL:** Schiava

**AGE OF VINES:** 20 – 50 years

**TEMPERATURE:** 13 – 15 °C

**OPTIMAL AGING:** 2019 – 2021

**YIELD:** 80 hl / ha

**TRELLISING SYSTEM:** Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 4.4 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

### 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

\*till vintage 2015 „Greifenberg“ or „Leuchtenburg“