



Weingut Niklas®

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## **KLASER**

### **SOUTH TYROL LAGREIN CABERNET DOC 2006**

**Vintage:** A very warm winter and spring have accelerated the vegetation of the vines. There was a lot of rain in August. A cool and dry autumn let the grapes mature well and northern winds provided for optimal conditions for the grapes on higher locations.

**Type of grapes:** 60% Lagrein, 35% Cabernet Sauvignon, 5% Cabernet Franc

**Description:** dark ruby colour, velvety fruit notes of blackberry and the violet. Its taste is medium strong with a velvety tannin structure.

**Age of vines:** 10 to 30 years

**Position:** 250 meters above sea level. Prutznai

**Ground:** clay soil

**Growing system:** tenon cordon and pergola system. Nature-related, integrated cultivation.

**Cultivation:** 20 days of open fermentation of the mush, organic reduction of the acid in wood. The wine matured for 24 months in new and used barrique barrels.

**Food recommendation:** Ideal with deer and dark meat

**Serving temperature:**

**Alcohol:** 13,0 % vol

**Acid:** 4,9 g/l

**Residual sweetness:** 2,3 g/l

**Availability:** from June 2009