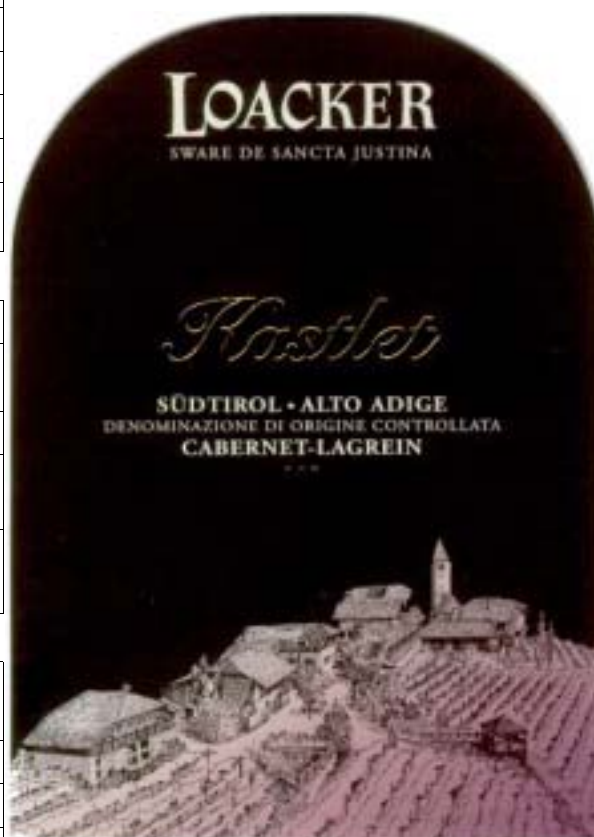


Kastlet Cabernet Lagrein DOC 2002

Harvest	<i>Date of harvest</i>	Lagrein:20.10.2002 Cabernet:16.10.2002	
	<i>Soil</i>	Sandy, limy soils	
	<i>Trellising system</i>	Guyot system	
	<i>Yield (hl/ha)</i>	45	
	<i>Quantity (lt/cases)</i>	3205,5	355
	<i>Grape variety</i>	52% Cabernet, 41% Lagrein, 7% Merlot	

Vinification	<i>Fermentation tanks</i>	Special tanks with pusher-system	
	<i>Time of fermentation</i>	Lagrein: 3 weeks Cabernet: 3½ weeks	
	<i>Temp. of fermentation</i>	Max. 30°C	
	<i>Mode of extraction</i>	Short, cold skin contact; punch down and overpumping	
	<i>Type of yeast</i>	Spontaneous fermentations with natural yeast	

Ageing Bottling	<i>Ageing</i>	22 months separately in barriques, 3 months together in a big wood barrel	
	<i>Malolactic-fermentation</i>	Yes	
	<i>Fining</i>	No	
	<i>Filtration</i>	No	
	<i>Date of bottling</i>	01.12.04	



Tasting		

<i>To serve at</i>	16°-18°C
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<i>Best to drink</i>	2005 - 2012
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Analysis	<i>Alcohol (vol. %)</i>	13,08
	<i>Sugarfree extract (g/l)</i>	33,65
	<i>Acidity (g/l)</i>	5,51
	<i>pH</i>	3,8
	<i>Residual sugar (g/l)</i>	1,3
	<i>Volatile acidity (g/l)</i>	0,67
	<i>Total sulphur (mg/l)</i>	49
<i>Free sulphur (mg/l)</i>	24	

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11.02.2005

