



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

LAGREIN



Tasting notes:



Crimson with purple reflexes.



A wine with character and the seductive fragrance of ripe black currant, plum, a hint of elderberry and liquorice, complemented by a delicate herbal note.



Strong, distinctly tannic with a fruity finish.



18°C

Cellaring recommendations:

Up to 5 years

Wine and food pairing:

An excellent match for braised, quick-roasted or grilled meat dishes and dark poultry.

Grape variety:

100% Lagrein - various clones

Terroir:

Kaltern - Seehof: 230 m above sea level. Medium-textured, sandy loam. Its immediate vicinity to Lake Kaltern ensures an optimal microclimate.

Training system:

Guyot

Yield per vine:

1.5 kg - 70 hl/ha

Vinification:

Controlled fermentation in stainless steel tanks for 15 days at a maximum of 28°C with subsequent malolactic fermentation

Aging:

Aged for 6 months in stainless steel tanks.

Alcohol: 13,0 %
Total acidity: 5,7 g/l
Residual sugar: 3,0 g/l