

CASTEL SALLEGG

Property Name:	Tenuta Castel Sallegg	Province:	Bolzano (10 miles)	Total size:	100 ha
Established:	1851	Wine area:	Alto Adige DOC	Total vineyards:	30 ha
Township:	Caldaro	Enologist:	Matthias Hauser	Years planted:	oldest 1918
Owner's name:	Count Georg Kuenburg	Agonomist:	Michael Oberrauch	Re-planting:	1987-1996
Tot. Production:	250,000 bottles	Manager:	Count G. Kuenburg	Soil:	see below
Territory:	Hills nearby Lake Caldaro	Cellar Capacity:	400,000 liters	Yield x vine:	3-3.5 lbs (white); 2.5 (red)
Elevation:	750-1,500 ft. above sea level	Tank:	200,000 liters	Density:	2000 vines/acre
First Traded:	1980	Cask:	155,000 liters	Training:	Guyot, pergola & spur cordon
Region:	Trentino-Alto Adige	Barriques:	45,000 liters	Harvesting:	manual

Notes:

- 1) The official name of the estate is Castel Sallegg of Kuenburg Graf Eberhard & Co. KG/S.A.S.
- 2) The red wines of Castel Sallegg come from their vineyards in the St. Josef am See (San Giuseppe sul Lago – Seehof) are on the southwest shore of the lake, where the climate is more favorable to red grapes, due to a lower altitude, **750 ft. asl**, and proximity to the lake. The white wines (and Pinot Nero) come from higher altitude vineyards, one above the castle [Preyhof] at **1600 ft. asl** and one actually within the town of Caldaro [Leisenhof]. Here different soil and a cooler climate favor white grape varieties. Actually Leisenhof vineyard is so centrally located that we can call it the Central Park of Caldaro.
- 3) The nearby lake gives the wines of Castel Sallegg a roundness and softness of fruit, which distinguishes them from other wines of the Alto Adige.
- 4) The estate is also well known for its extensive apple orchards, whose scent mingles with the vineyards throughout the Caldaro area. The total production of Alto Adige apples is of about 100.000 tons. Sallegg makes 4.000 tons.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
PINOT BIANCO Min. 13 % alc./vol.	Pinot Bianco Alto Adige DOC (DOC from 1975) The vineyard is at 1476 feet above sea level. The soil is porphyry and sandstone pebbles mixed with sand. The grapes are harvested during the first 10 days of October and placed in small packing cases. They are softly pressed in whole bunches and undergo static, cold settling then fermentation in stainless steel tanks. The wine is bottled in the spring after the harvest and aged a minimum of 3 months before release.	100% Pinot Bianco 1.6kg yield per vine	8,000 bottles
PINOT GRIGIO Min. 13% alc./vol.	Pinot Grigio dell'Alto Adige DOC Vineyards at 1,476 ft. above sea level – Same method as Pinot Bianco	100% Pinot Grigio 1.6kg yield per vine	8-9,000 bottles
CHARDONNAY Min. 13% alc./vol.	Chardonnay dell'Alto Adige DOC Vineyards at 1,476ft. above sea level. Less than 10% is fermented in wood, otherwise the approach is the same as above.	100% Chardonnay 1.6kg yield per vine	8,000 bottles
SAUVIGNON Min. 13% alc./vol.	Sauvignon dell'Alto Adige DOC Vineyards at 1,300 ft. above sea level – Same method as Pinot Bianco	100% Sauvignon Grown particularly in the Leisenhof vineyard	8,000 bottles 1.7 kg per vine.
MOSCATO GIALLO Min. 13 % alc./vol.	Moscato Giallo dell' Alto Adige DOC	100% Moscato Giallo 1-1.5kg per vine	
GEWÜRZTRAMINER Min. 13% alc./vol	Gewürztraminer dell'Alto Adige DOC Grapes grown at an altitude of 1,476 ft. are harvested in mid-October and soft-pressed. A cold maceration at 8-10°C and lasting 4-6 hrs. is followed by temperature-controlled fermentation in stainless steel tanks. The wine is bottled in the spring following the harvest and aged in bottle a minimum of 4 months before release.	100% Gewürztraminer	11-12,000 bottles

<p>“BISCHOFSLAITEN” LAGO DI CALDARO “SCELTO” Min. 13 % alc./vol. “Scelto” means that the wine is made with 100% Schiava.</p>	<p>Kalterersee Scelto DOC Grapes grown in sandy clay soil in a particularly hilly area are harvested in mid- to late-October. After pressing, fermentation takes place on the skins and lasts around twelve days. The wine undergoes malolactic fermentation and is then aged for 7 months in 10-20hl oak casks. After bottling, the wine is held in the cellar for 4-5 months before release.</p>	<p>100% Schiava Native of Alto Adige. “Bischofsleiten” is the Schiava grape single vineyard located at St.Josef am See.</p>	<p>30,000 bottles This variety privileges the “pergola” training system.</p>
<p>MERLOT RISERVA Min. 13.5% alc./vol.</p>	<p>Merlot dell’Alto Adige DOC - Riserva The grapes grow in the San Giuseppe district of Caldaro in a hillside vineyard with sandy clay and sandstone pebbles. The vineyard, planted in 1987, has southern exposure and produces 2.5 lbs. per vine. The vicinity of the vineyard to Lake Caldaro creates an ideal microclimate. The grapes are harvested in mid-October, are pressed and undergo fermentation at 86° F. Malo-lactic fermentation happens in 713 gal. Slavonian and French oak casks. The wine ages for 12-18 months in cask, then a minimum of 6-8 months in bottle.</p>	<p>100% Merlot Clones imported from France</p>	<p>30,000 bottles</p>
<p>MERLOT RISERVA “NUSSLEITEN” Min. 14% alc./vol.</p>	<p>Merlot dell’ Alto Adige DOC - Riserva The grapes grow in the San Giuseppe district of Caldaro in a hillside vineyard with sandy clay and sandstone pebbles. The “NUSSLEITEN” is a single vineyard closed to nut trees, so the name for the vineyard. The vineyard, planted in 1987, has southern exposure and produces 2.5 lbs. per vine. The vicinity of the vineyard to Lake Caldaro creates an ideal microclimate. The grapes are harvested in mid-October, are pressed and undergo fermentation at 86° F. Malo-lactic fermentation happens in 713 gal. French oak casks. The wine ages for 24 months in new French oak barriques, then a minimum of 8 months in the bottle.</p>	<p>100% Merlot Less 1kg yield per vine</p>	<p>1,000 bottles</p>
<p>PINOT NERO RISERVA Min. 13.5% alc./vol.</p>	<p>Pinot Nero dell’Alto Adige DOC - Riserva Grapes are hand-harvested from high-altitude vineyards in mid-October. Following a soft-pressing, fermentation takes place in temperature-controlled stainless steel tanks. Once settles, the wine is transferred to oak casks for one year of aging. The wine is then bottled and held in the cellars for an additional period prior to release.</p>	<p>100% Pinot Nero Vineyard located in the center of the town of Caldaro. Different French clones.</p>	<p>8,000 bottles</p>
<p>PINOT NERO Min. 13.0% alc./vol.</p>	<p>Pinot Nero dell’Alto Adige DOC (DOC from 1975) Grapes are hand-harvested from high-altitude vineyards in mid-October. Following a soft-pressing, fermentation takes place in temperature-controlled stainless steel tanks. Once settles, the wine is transferred to oak casks for one year of aging. The wine is then bottled and held in the cellars for an additional period prior to release.</p>	<p>100% Pinot Nero .</p>	<p>8,000 bottles</p>
<p>CABERNET RISERVA Min. 13.5% alc./vol.</p>	<p>Cabernet dell’Alto Adige DOC - Riserva The Cabernet Sauvignon grapes are grown in sandy soils with red calcareous clay in a slightly sloping vineyard 750 feet above sea level on Lake Caldaro. The grapes are hand harvested in late October. After attentive inspection, only grapes with the proper degree of ripeness are selected for the wine. The grapes undergo fermentation in stainless steel tanks at a maximum temperature of 86° F for 15 days. The wine ages for 14-18 months in 713 gal. French and Slavonian oak casks, and then again in bottle for a minimum of 6-18 months.</p>	<p>70% Cabernet Sauvignon, 30% Cabernet Franc Clones imported from France.</p>	<p>10,000 bottles</p>
<p>LAGREIN RISERVA Min. 13% alc./vol.</p>	<p>Lagrein dell’Alto Adige DOC (1975) Grapes are harvested by hand in mid-October. The grapes are fermented for 12 days in stainless steel tanks, followed by malolactic fermentation. The wine is then aged for 16-18 months in a combination of large cask and French barriques. Additional aging in the bottle happens before release.</p>	<p>100% Lagrein 1-1.5 Kg per vine</p>	<p>8,000 bottles</p>

ROSSO CONTE KUENBURG vdt Min. 12% alc./vol.	Rosso Conte Kuenburg rtw [red table wine] The grapes are harvested from their lower vineyards, closer to the lake where climate is ideal for the grapes. After a rigid selection process, the hand-picked and sorted grapes are pressed and fermented over a 15 day period, followed by malolactic fermentation and 16-18 months of aging in barriques of French and American oak. Additional aging in the bottle happens before release.	40% Merlot 25% Syrah 25% Grenache 10% Cinsault	8-10,000 bottles
MOSCATO ROSA Min. 14,5% alc./vol. Dessert wine	Moscato Rosa dell'Alto Adige DOC (1975) The cutting of this unique grape were bought from Sicily by prince Enrico di Campofranco From the area of San Giuseppe al Lago, the grapes grow at 750 ft. above sea level. The soil in this microclimate is calcareous of medium density and absorbs heat quickly. This combined with the ideal position of the vineyard guarantees optimal ripening conditions. The harvest in late-October creates very limited yields (900-1,800 lbs per acre) of very concentrated grapes. After a slow fermentation in stainless steel the wine is aged in oak cask for four years.	100% Moscato Rosa The cutting of this unique grape were bought from Sicily by prince Enrico di Campofranco. Sallegg is the original property that developed this variety.	2,000 bottles (0.375l) 0.5 Kg per vine This variety privileges the "pergola" training system.

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A comment from one of the most prominent wine merchants in USA, Mr. Robert Rogness.

FROM THE NEWSLETTER OF WINE EXPO OF MAY 17, 2006
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Castel Sallegg Lagrein Dunkel Riserva 2002, Alto Adige \$24.99

This Lagrein is the product of a story you could not make up: Count von Kuenburg was driving through a zona famous for producing some of the best Lagreins in the Alto Adige when he noticed a famous vineyard site being torn up to build a shopping center. Where most people would just bitch about "there goes the neighborhood", our friend Georg got on his cell phone, found out who owned the land and contracted to have dump trucks come and haul away 300 truckloads of soil and even the rocks underneath and take it to HIS estate. Starting from bedrock, he constructed a new hillside from scratch with not just this outstanding raw material but also perfect exposure to the sun and the results are fantastic. Deep, dark and lovely with intense plum, smoke and even coffee notes, this wine is living proof of the dedication of one man to his wines. Bravo Bello!

Castel Sallegg Cabernet Riserva 2000, Alto Adige \$24.99

A tad more to the elegant, uptown BB King side as compared to the earthly funk of the Lagrein Riserva, this is wonderfully complex with smoke, meat, black currents and more on the front end and good grip on the finish. One of the best values in serious Cabernet we have offered in years.

For information, call: Paolo Boselli -Tel (718) 263-4094 - fax 263-4409 - August 25, 2007

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