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CASTEL SALLEGG

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2002”

Castel Sallegg – Graf Kuenburg

This year, the noble Kuenburgs celebrate their family's 150th anniversary at Castel Sallegg, one of the most beautifully tended vineyards in the entire Caldaro subzone. Though the potential and preconditions for being competitive are there, the results are not always completely satisfying. While last year we liked the red wines from this winery very much, and decided to suspend our judgment on the whites, this year the situation has changed and become a bit more complicated. The best results were obtained by two whites and a red. The Gewürztraminer '00 has a golden, straw-yellow colour, an intense, aromatic fruitiness and elegance on the nose and a stylish structure that is strong in the mouth. In other words, it's a lovely wine of its type. The Sauvignon from the same vintage is fairly typical on the nose, with a delicate fruitiness that recalls grapefruit and elder blossoms, and a full, fresh-tasting parietal flavour with a touch of zest. The well-defined note of wood is nicely understated. We liked the Lagrein Riserva '98 very much – we retasted a wine we reviewed in the previous edition of the Guide – with its intense ruby red, complex, concentrated bouquet of ripe bramble and plum fruit and powerful, velvety flavour. The Pinot Nero Riserva '98 is slightly acidic, with fairly insistent oaky notes. Finally, the Moscato Rosa, once the estate's legendary showcase wine, is just fair. Its garnet ruby is a bit forward, it has aromas of medicinal herbs and the flavour is slightly stringent and sweetish.

Castel Sallegg – Graf Kuenburg – V.lo di Sotto, 15 – 39052 Caldaro/Kaltem (BZ)

Gewürztraminer '00	2 glasses
Saurignon '00	2 glasses
Moscato Rosa '97	1 glass
Pinot Nero Riserva '98	1 glass