

Kellerei  
Cantina **Terlan**

*Selection*

## Terlaner Cuvée 2018



### Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 1.5 g/l
- Total acidity: 6.0
- Acidity: --
- PH: 3,3
- SO2: --
- FSO2: --

### Prizes

James Suckling	93 points
Robert Parker's Wine Advocate	93 points
Gambero Rosso - Vini d'Italia	

"A composition of Terlan's three most traditional white varieties, namely Pinot Bianco, Chardonnay and Sauvignon, this old cuvée, which was one of the wines produced when the winery was founded, is an extremely complex wine. Pinot Bianco, as the main variety used in the cuvée, provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon adds the fine aromatic character."

Rudi Kofler

### Wine

- Name: Terlaner Cuvée
- DOC denomination: Alto Adige Terlan
- Variety: 60% Pinot Bianco, 30% Chardonnay and 10% Sauvignon Blanc
- History: first vintage 1893
- Vintage: 2018
- Bottles produced: 220.000
- Yield: 56 hl/ha
- Quality line: The selections



### Production area

- Country: Alto Adige Terlan DOC
- Provenance Alto Adige
- Altitude: 250 - 900 m a. s. l.
- Slope: 5 - 70 %
- Orientation: South - Southwest



### Wine character

- Color: brilliant pale yellow with green nuances
- Smell: Green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlan.
- Taste: Peach is very strong on the palate, too, lending the Terlan its lively but at the same time very mellow character. The multifaceted, well structured flavor derives from an interplay of freshness and minerality and also has a wonderfully persistent finish.

### Simple pairings

A traditional regional choice with Terlan wine soup, raw white asparagus salad, typical dishes like pizza and pasta with tomato sauce or foccaccia with rosemary or penne all'arrabbiata; parmesan and fresh pecorino; also with South Tyrolean dishes like bacon dumplings or sausage with sauerkraut, and with turkey breast with root vegetables or a fine veal roast.

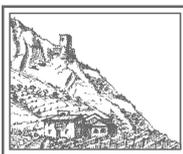
### Detailed pairings

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### Cellaring and tasting advice

- Storage advice: Cool storage at constant temperatures, high level of humidity, good ventilation and as little light as possible
- Cellar temperature: 10 - 15 °C
- Minimum maturity: 1 years
- Serving temperature: 10 - 12 °C
- Suggested glass: Glass for a young white wine





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### Vintage: 2018

2018 could be defined as "extreme"- from a meteorological point of view- because it was characterized by a snowy winter and a rainy March, conditions that allowed an excellent water supply for the vines. Due to cooler temperatures in early spring, new shoots on the vines appeared in mid-April, later than the previous year. However, the continuation of the season was marked by an almost summery climate, alternating with heavy rainfall, which ensured rapid phenological development of the vines- first inflorescences started blossoming at the end of May. A hot June ended with a strong hailstorm, causing damage in some of our vineyards. Damage that our producers promptly repaired with great diligence and commitment. The months of July and August were characterized by a great heatwave without precipitation, interrupted by heavy rains in early September. As in 2017, the harvest began on 22 August. Overall, the vintage is satisfactory both in terms of quantity and quality of the wines produced.



Harvest date  
22 August 2018



Rainfall  
778.6 mm



Hours of sunshine  
1952



Temperature  
12.9 °C

### Wine making procedure

- Description: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees for 5-7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%); blending one month before bottling.

### Soil

The vineyards are located at between 250 and 900 meters above sea-level on a bed of striking red porphyry, an igneous rock with large mineral inclusions known as quartz porphyry in geological terminology. This terroir is home to salty wines with a fine tension to intrigue the palate plus outstanding longevity. The south-facing slopes receive maximum sunshine. Under these almost Mediterranean conditions, a wide range of grape varieties flourish, while in Terlano itself various Mediterranean plants like olive, pomegranate, cypress and almond trees are to be found. The warm days and cool nights of the ripening period are the key to a high sugar content, intensive aromatics and the typical Alpine freshness of the wines.

In addition to "Alto Adige DOC" as the geographic designation of origin for Alto Adige, the wines are additionally labeled "Terlano" in recognition of the specific climatic and geological character of the terroir. The term "Terlaner classico" is used for those grape varieties that grow in the traditional wine-growing area between Andriano, Nalles and Terlano.





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## More vintages

2018  
2017  
2016  
2015  
2014  
2013  
2012  
2011

## Climate

The high peaks of the main Alpine chain protect South Tyrol from the Atlantic winds and cold northerlies, while the region benefits from the Mediterranean climate from the south. That explains the pronounced differences between day- and night-time temperatures, which are the key to full maturity and elegant wines.

To the south, a number of mountain massifs like the Adamello also have a protective function. As a result, annual precipitation is only about one-third of the average for the southern Alpine foothills, and the number of hours of sunshine is higher. The climatic conditions are not unlike those to be found in wine-growing areas like the Swiss Canton Valais.

When the sun rises behind the mountains east of Terlano on one of the year's 300 sunny days, it is already high in the sky as the wine-growing area has a westerly to southwesterly exposure. The lower atmospheric density permits more direct solar irradiation with less diffuse sunlight. That increases the difference between the slopes on the sunny and shady sides of the valley.

Microclimate in Terlano  
Continental climate (Cfa Köppen-Geiger)

Annual sunshine hours: ø 2135  
Maximum temperatures: 38,2 °C  
Average temperatures: 12,9 °C  
Minimum temperatures: -10,7°C  
Annual precipitation: ø 558 mm  
Average global radiation: 150,1 W/m<sup>2</sup>  
Winds:  
- North foehn: cool and dry down-slope wind  
- Ora: valley wind system from the south, bringing in air from the Po Valley