

Kellerei
Cantina

Terlan

Selection
Terlaner Cuvée
2023



"A composition of Terlano'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 Blanc adds the fine aromatic character."
Rudi Kofler



Wine

Provenance: Alto Adige

DOC Denomination: Alto Adige Terlano

Variety: 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc

Vintage: 2023

Yield: 63 hl/ha

Orientation: South - Southwest

Slope: 5 - 60 %

Altitude: 280 - 700 m a.s.l

Vinification

Manual harvest and selection of the grapes; pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees for 6 - 7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%).

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 Terlaner.

Taste: Peach is very strong on the palate, too, lending the Terlaner its lively 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 Terlaner 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.

More vintages

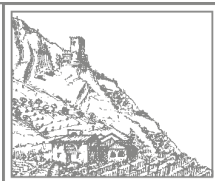
2024 - 2023 - 2022 - 2021 - 2020 - 2019

Technical data

Alcohol content: 13,5 % vol

Residual sugar: 1,1 g/l

Total acidity: 5,9 g/l



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A mild winter with little snow was followed by a very dry and mild spring. Fortunately, this was followed by a cool and rainy May, so that the urgently needed water reserves could be replenished. The flowering of the vines was slightly delayed by cool temperatures in April and May.

In the warm summer months of June and July there was sufficient precipitation, which led to a slight increase in fungal pressure with peronospora and oidium. However, major losses in yield were avoided thanks to our long years of experience and professional handling. A hot spell in August briefly slowed the ripening of the grapes. Following abundant rainfall at the end of August, the weather remained stable in late summer and was very fine in the fall. The result was a good harvest, which began with the Sauvignon Blanc on September 4.

The 2023 vintage offers fresh, fruity wines with slightly lower levels of alcohol and can be classified as a good to very good vintage.



temperature
13,1° C



harvest
4th september
2023



rainfall
901,3 mm



sunshine
2.031 h

Aging

Cool storage at constant temperatures, high level of humidity and as little light as possible

Cellar temperature: 10 - 15 °C

Good aging potential > 5 years

Suggested glass

Glass for a young white wine

Serving temperature: 10 - 12 °C



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. Terlan has a remarkable microclimate, with pronounced differences in temperature between day and night caused by the cool downslope winds from the mountains.

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 Terlan 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 Terlan

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 600 - 700 mm

Average global radiation: 150,1 W/m²

Winds

North foehn: cool and dry down-slope wind

Ora: valley wind system from the south, bringing in air from the Po Valley

Soil

- The quartz porphyry bedrock is of volcanic origin.
- The light, sandy-loamy soils are the foundation for naturally limited yields.
- The soils have a 55-60% quartz content and a slightly acidic pH.
- The minerally and distinctive wines are highly prized for their outstanding longevity.

Soil samples taken from three different sites have revealed the presence of a subvolcanic body around Terlan, which differs in composition from the classic volcanic rock. The skeletal sandy loamy soils have a high quartz content. The absence of calcium carbonate explains the slightly acid pH values. These factors result in a high permeability to water, a limited nutrient supply and thus balanced growth with naturally limited yields. Exceptional soil conditions influence the terroir of Terlan, where the vines have developed a specific reaction to micro-stress and produce their own terroir-specific polyphenols, which give the Terlan wines their distinctive character. The result is particularly salty wines with great tension and depth. The special mix of crystals and minerals in the Terlan soils produces white wines whose unique longevity never fails to impress the world's wine gurus.