

Kellerei  
Cantina

Terlan

## Selection Kreuth 2023



"Kreuth Chardonnay offers a balanced acidity, creamy structure and an elegant play of aromas. Thanks to its complexity and mineral note, this powerful Chardonnay from the Terlan DOC area is a very long-lived wine."

*Rudi Kofler*



### Wine

**Provenance:** Alto Adige - Italy

**DOC Denomination:** Alto Adige Terlano

**Variety:** 100 % Chardonnay

**Vintage:** 2023

**Yield:** 56 hl/ha

**Orientation:** South - Southwest

**Slope:** 5 - 30 %

**Altitude:** 260 - 350 m a. s. l.

### Vinification

Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature ; partial malolactic fermentation and aging on the lees for 10 months partly in stainless steel tanks (50%) and partly in big wooden barrels (50%)

### Wine character

**Color:** brilliant straw yellow

**Smell:** The aroma is built of exotic fruit components such as maracuja, star fruit and citrus, with the overall impression in the nose rounded off by spicy mineral notes of flint.

**Taste:** On the palate this wine proves its importance. It impresses with a supple and firm structure. The spicy, mineral and juicy aromas give the wine a distinctive, strong terroir character.

### Simple pairings

An excellent companion to vitello tonnato and marinated octopus as well as to mixed antipasti and grilled vegetables; a good combination with cheese dumplings and pasta aglio olio peperoncino (with garlic, olive oil and peperoncino), and also with grilled fish with fennel, or crepes au gratin with a radicchio filling, and fresh Tomino cheese.

### Detailed Pairings

Wild garlic jelly with asparagus mousse, caramelized eel, morel cream sauce and morel foam - Norbert Niederkofler (Ristorante St. Hubertus)

### More vintages

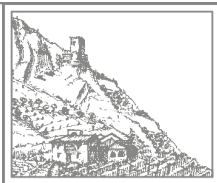
2023 - 2022 - 2021 - 2020 - 2019 - 2018

### Technical data

**Alcohol content:** 13,5 % vol

**Residual sugar:** 0,6 g/l

**Total acidity:** 6,0 g/l



Kellerei  
Cantina **Terlano**

## Selection **Kreuth**

### Vintage: 2023

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 ageing potential** > 5 years

### Suggested glass

**Burgundy glass**

**Serving temperature:** 12 - 14 °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. Terlano 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 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 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 Terlano, 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 Terlano, where the vines have developed a specific reaction to micro-stress and produce their own terroir-specific polyphenols, which give the Terlano wines their distinctive character. The result is particularly salty wines with great tension and depth. The special mix of crystals and minerals in the Terlano soils produces white wines whose unique longevity never fails to impress the world's wine gurus.