

Kellerei  
Cantina **Terlan**

Selection

## Gries

Riserva

2020



"The alluvial soils in the Bolzano suburb of Gries are ideal for the indigenous red Lagrein wine, which is mentioned in a historical document dated 1379. Our Lagrein Gries is impressive for its fruity berry aromas as well as for its noble spicy notes and juicy balanced body."

*Rudi Kofler*



### Wine

**Provenance:** Alto Adige - Italy

**DOC Denomination:** Alto Adige

**Variety:** 100 % Lagrein

**Vintage:** 2020

**Yield:** 56 hl/ha

**Orientation:** South - Southwest

**Slope:** 0 - 5 %

**Altitude:** 250 m a. s. l.

### Vinification

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging for 12 months partly in big wooden barrels (50%) and partly in barriques using one third new barrels (50%); blending three months before bottling.

### Wine character

**Color:** deep ruby to garnet red with a delicate shimmer of violet

**Smell:** The aroma reveals earthy, mineral notes masterfully underpinned with fruit components, with morello cherry, dark chocolate and plum jam dominating.

**Taste:** These spicy and yet velvety fruit notes also intrigue the palate, where this Lagrein Riserva presents itself with multilayered opulence and great complexity.

### Simple pairings

Combines well with roast chamois with root vegetables and with veal cheeks braised in Lagrein and served with root vegetables.

### More vintages

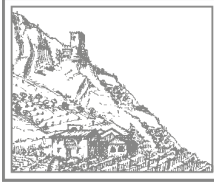
2020 - 2019 - 2018 - 2017

### Technical data

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

**Residual sugar:** 1,7 g/l

**Total acidity:** 5,0 g/l



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### Vintage: 2020

The year began with a dry mild winter, and the first heavy rains did not fall until March. Somewhat early but uniform budding of the vines set in at the beginning of April. May was warm and mostly very sunny, and the young shoots developed particularly well, with the first signs of flowering visible on the earliest sites by the middle of the month. A cold spell at the beginning of June and several days of rain significantly slowed shoot development and also delayed flowering on the late sites. The following months of July and August brought a good balance of precipitation and pleasant temperatures, with nighttime temperatures always remaining on the cool side. On the early sites harvesting began in good weather on August 26. Towards the end of the month, however, the harvest was interrupted by heavy rainfall, and unstable weather at the beginning of September was a major challenge for many winegrowers. In some cases, it was necessary to bring in the harvest in two phases so as to ensure that only the fully ripe grapes were picked and the required grape maturity and quality could be achieved. Overall, the 2020 vintage was challenging and called for strong nerves, but consistent yield control and patience during the harvesting finally led to a good result in terms of the quality of the wine.



**temperature**  
12.2°C



**harvest**  
26th august 2020



**rainfall**  
956.4 mm



**sunshine**  
2.113 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

**Bordeaux glass**

**Serving temperature:** 16 - 18 °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/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

### 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 mineral 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.