

Kellerei  
Cantina

Terlan

Selection  
**Terlaner Cuvée**  
2021



"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:** 2021

**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 Terlano.

**Taste:** Peach is very strong on the palate, too, lending the Terlano 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 Terlano 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

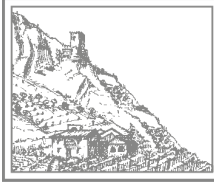
2021 - 2020 - 2019

#### Technical data

**Alcohol content:** 14 % vol

**Residual sugar:** 1,2 g/l

**Total acidity:** 6,3 g/l



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## Selection **Terlaner**

### Vintage: 2021

After a snowy winter, spring brought a prolonged period of exceptionally dry weather. Low temperatures in March and April resulted in very late budbreak, which protected our vines from frost damage resulting from the numerous frosty nights in April. A cool and wet May ensured a good water supply for the vines. They began to blossom on the earliest and warmest sites at the end of May to the beginning of June, two weeks later than the long-term average. June was a month of high summer temperatures and little precipitation. As a result, fungal pressure in the vineyards remained very low. July, on the other hand, was marked by heavy precipitation and thunderstorms, which continued into August in places. The average daytime temperatures in August were not too high, which was extremely beneficial in terms of the fruit and vibrant acidity in the 2021 vintage.

On the earliest sites, the grape harvest began slightly late, on September 6, and the weather remained very good almost all the time.

The 2021 grape harvest was somewhat smaller in volume. But from the beginning there were indications of a very exciting vintage.



#### temperature

11,5°C



#### harvest

06th september  
2021



#### rainfall

769,7 mm



#### sunshine

2.114 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/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.