



Kellerei  
Cantina **Terlan**

*Rarities*

## Chardonnay 2000



"Cantina Terlan has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. The 2000 Rarity is a Chardonnay with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle. Terlan has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."

Rudi Kofler

### Wine

- Name: Chardonnay 2000
- DOC denomination: Alto Adige Terlan
- Variety: 100% Chardonnay
- History: first vintage 1979
- Vintage: 2000
- Bottles produced: 3.340
- Yield: 42 hl/ha
- Quality line: The rarities



### Production area

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

### Technical data

- Alcohol content: 13.0 %vol.
- Residual sugar: 2.8 g/l
- Total acidity: --
- Acidity: 5,3
- PH: --
- SO2: --
- FSO2: --

### Prizes

Falstaff	94 points
Wein-Plus	94 points
James Suckling	95 points
Gambero Rosso - Vini d'Italia	Two red glasses
Le guide de L'Espresso	Quattro bottiglie
I Vini di Veronelli	Tre stelle blu
Bibenda	Cinque grappoli

### Wine character

- Color: intensive light straw yellow with delicate greenish reflections
- Smell: Terlan's 2000 rarity wine has an impressive freshness and a wealth of aromas, with new components revealed at every tasting, including herbal notes of camomile, lemon balm and lovage together with a hint of dried kaki and apricot. The multifaceted bouquet also displays aromas of bread crust and yeast bun paired with flint.
- Taste: The wine is smooth and creamy on the palate, with a strong acid backbone that leaves a both youthful and delicate impression and strikes a fine balance with the mineral components. The finish is elegant and silky, but also enormously deep and firm.

### Simple pairings

The ideal meditation wine.

Excellent with poached lobster and sautéed mussels, also in combination with taglierini with butter and white truffles, and with beef carpaccio with fresh Alba truffles or a veal sirloin steak.

### 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: 8 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Glass for an evolved white wine





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### Vintage: 2000

Above-average temperatures and an abundance of rain were the basic ingredients of the weather in 2000. The summer months were not as hot as usual, but the shortfall of warmth was more than compensated by the mild temperatures in spring and autumn. The year actually began with very cold weather and, although the sun shone for weeks on end, the stable high-pressure zone generated a constant flow of cold polar air to the Alps. In addition, not a single flake of snow or drop of rain fell in the first month of the year, a situation that continued into February. The weather remained very sunny but also turned mild, and only low nighttime temperatures prevented premature vegetation in the vines. It was not until the end of March that the long awaited precipitation set in and provided the vines with the water needed for the first phase of growth. April was its proverbially capricious and unsettled self, with sun and rain often alternating several times a day. But it was always warm, and the above-average spring temperatures continued into May. The warm weather was highly beneficial for growth in the vines, and by the beginning of summer the vegetation was a good week ahead of normal. June was a month of hot summer weather, whereas July brought a fair amount of precipitation followed by a cooler period. August, on the other hand, was very summery, with warm and dry weather up to the end of the month, when the temperatures sank in anticipation of the approaching autumn and the period of the wine harvest. The September offered ideal conditions for the harvest: The pronounced thermal excursion between day and night was perfect for the grapes, producing intensive coloring and optimum maturity. The harvest was held slightly earlier than usual, on warm and dry autumn days, and by the time a long rainy period came in October, the vintners already had the complete harvest in the cellars.



Harvest date

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Rainfall

962.4 mm



Hours of sunshine

2042



Temperature

13.0 °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 with partial malolactic fermentation (50%) and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel pressure tanks without filtering or fining for at least ten years.

### 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

2000

### 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