



Kellerei
Cantina **Terlan**

Tradition

Gewürztraminer 2012



Technical data

- Alcohol content: 14.5 %vol.
- Residual sugar: 4.0 g/l
- Total acidity: --
- Acidity: 4.5
- PH: --
- SO₂: --
- FSO₂: --

Prizes

I Vini di Veronelli	Due stelle
Bibenda	Quattro grappoli
James Suckling	92 points

"Named after the winemaking village of Tramin in the South Tyrolean Unterland, Gewürztraminer is a familiar item in the region's white wine repertoire. With its floral fruitiness and highly aromatic components, this wine has a devoted following and is especially appreciated as an accompaniment to Asian dishes."
Rudi Kofler

Wine

- Name: Gewürztraminer
- DOC denomination: Alto Adige
- Variety: 100% Gewürztraminer
- History: first vintage 1956
- Vintage: 2012
- Bottles produced: 133.000
- Yield: 63 hl/ha
- Quality line: The classics



Production area

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



Wine character

- Color: full, intensive straw yellow
- Smell: The stimulating aroma of the Gewürztraminer is reminiscent of lychee and mango with delicate notes of honeysuckle. The aromatic spectrum also includes notes of rose petal, which are typical of this variety.
- Taste: The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.

Simple pairings

A good match with spicy dishes and sweet and sour creations with an Asian touch, squash gnocchi and creamed squash soup, as well as boiled ham with horseradish sauce, sweet and sour wok vegetables with chicken breast strips or shrimps, and wiener schnitzel with potato salad.

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: 1 years
- Serving temperature: 10 - 12 °C
- Suggested glass: Glass for a young white wine





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Vintage: 2012

After a wet and warm summer, last year's harvest in Terlan began with the first Sauvignon grapes on 23 August, and in spite of the very mixed weather it was completed without any major problems. "Very healthy and good quality grapes throughout, with ample sugar content and unexpectedly high levels of acidity," says winemaker Rudi Kofler. On the other hand, the size of the 2012 harvest was below the long-term average. With new shoot formation reduced in part following a very dry winter and spring, the berries were slightly smaller than usual and total yield was down. By way of compensation, however, we can look forward to white wines with ripe fruit flavors and a refreshing acidity as well as highly promising, elegant reds.



Harvest date
23 August 2012



Rainfall
969.0 mm



Hours of sunshine
2077



Temperature
12.1 °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, aging on the lees in steel tanks for 5-7 months.

Soil

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.

In addition to Pinot Grigio and Gewürztraminer, it is mainly Pinot Bianco, Chardonnay and Sauvignon Blanc that have made Alto Adige one of Italy's leading white wine regions. In the case of the reds, the range of wines includes the autochthonous varieties Lagrein and Schiava as well as such international classics as Pinot Noir, Merlot and Cabernet. With all their variety, 98 percent of Alto Adige's wines have a DOC classification, with an impressive share of top-class wines.





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More vintages

2017
2016
2015
2014
2013
2012
2011

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/m²

Winds:

- North foehn: cool and dry down-slope wind
- Ora: valley wind system from the south, bringing in air from the Po Valley