



Kellerei  
Cantina **Terlan**

*Selection*

## Kreuth 2013



### Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 3.3 g/l
- Total acidity: 5.8
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

### Prizes

I Vini di Veronelli	three stars
Antonio Galloni presents Vinous	92 points
Falstaff	90 points
Gambero Rosso - Vini d'Italia	two black glasses
I Vini di Veronelli	93 points
Wine Spectator	90 points
Bibenda	4 grapes

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

Rudi Kofler

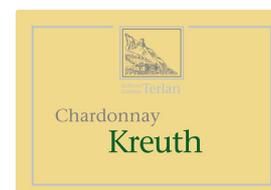
### Wine

- Name: Kreuth
- DOC denomination: Alto Adige Terlano
- Variety: 100% Chardonnay
- History: first vintage 1993
- Vintage: 2013
- Bottles produced: 36.700
- Yield: 56 hl/ha
- Quality line: The selections



### Production area

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



### Wine character

- Color: brilliant attractive 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: This Chardonnay is harmonious on the palate, where the soft and creamy elements combine with a hint of fruit to create a pleasing whole with a counterpoint of minerality and a salty finish.

### 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)

### 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: 2 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Burgundy glass





Kellerei  
Cantina **Terlan**

## *Selection* Kreuth 2013



### Vintage: 2013

2013, a year of excellent whites and a Pinot Noir we are going to hear more about

The last few weeks before the 2013 grape harvest were subject to pronounced temperature fluctuations: around 10-11°C during the night, rising to 25°C during the day. This thermal excursion has lent our white wines their crisp acidity and low pH.



Harvest date  
09 September 2013



Rainfall  
932.1 mm



Hours of sunshine  
2048



Temperature  
13.3 °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 big oak barrels (30 hl); malolactic fermentation and aging on the lees in traditional wooden barrels for 8 months.

### 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 Terlan 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 Terlan.





Kellerei  
Cantina **Terlan**

## More vintages

2016  
2015  
2014  
2013  
2012  
2011  
2010

## 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