



Kellerei
Cantina **Terlan**

Selection

Kreuth 2016



Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 1.3 g/l
- Total acidity: 5.9
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

Falstaff	92 points
Robert Parker's Wine Advocate	92 points
Gambero Rosso - Vini d'Italia	2 glasses
Bibenda	4 grapes
I Vini di Veronelli	92 points

"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

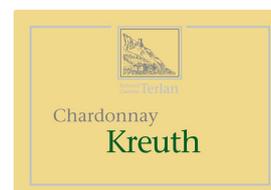
Wine

- Name: Kreuth
- DOC denomination: Alto Adige Terlano
- Variety: 100% Chardonnay
- History: first vintage 1993
- Vintage: 2016
- Bottles produced: 65.000
- 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





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The 2016 wine-growing year was a challenging one. On some of the sites, the vegetation period began very early, between the end of March and the beginning of April. Fortunately the frost in the night of April 27 did not do any real damage to the vines. At the end of April and in May, the temperatures remained cool until the vines were already flowering. On the early-flowering sites, the vines started flowering on May 25. From May to August, precipitation was at above-average levels. A change in the weather in the middle of August was a great relief to the vintners. On September 6, we were able to begin the harvest, which was accompanied by perfect autumn weather and warm and dry days.



Harvest date
06 September 2016



Rainfall
815.8 mm



Hours of sunshine
1969



Temperature
12.2 °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 ; malolactic fermentation and aging on the lees for 10 months partly in stainless steel tanks (50%) and partly in big wooden barrels (50%)

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

2017
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/m²
Winds:
- North foehn: cool and dry down-slope wind
- Ora: valley wind system from the south, bringing in air from the Po Valley