



Kellerei
Cantina **Terlan**

Tradition

Müller Thurgau 2016



Technical data

- Alcohol content: 12.5 %vol.
- Residual sugar: 1.8 g/l
- Total acidity: 5.9
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

James Suckling

91 points

"In Terlano there are a number of very attractive sites in our highest and steepest vineyards, which extend up to 900 meters above sea-level, where the Müller Thurgau grape produces very elegant wines with the peach and nutmeg flavors that are typical of the variety."

Rudi Kofler

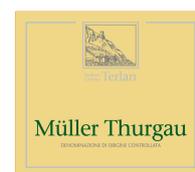
Wine

- Name: Müller Thurgau
- DOC denomination: Alto Adige
- Variety: 100% Müller Thurgau
- History: first vintage 1977
- Vintage: 2016
- Bottles produced: 50.000
- 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: delicate pale yellow
- Smell: A fine spicy aroma of nutmeg and white pepper enters into a highly harmonious relationship with ripe peaches.
- Taste: Spicy on the palate thanks to the nutmeg notes and with a lively acidity, this delicate and elegant Müller Thurgau is a highly convincing tippel.

Simple pairings

Excellent as an aperitif and also with swordfish carpaccio, poached fish like blue trout, or sea bass in foil; boiled beef with a celeriac purée; fresh alp cheese.

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: 2016

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 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