



Kellerei  
Cantina **Terlan**

*Selection*

## Porphy 2011



### Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 2.8 g/l
- Total acidity: 5.7
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

### Prizes

Falstaff	90 points
Wein-Plus	93 points
I Vini di Veronelli	three stars
Le guide de L'Espresso	3 bottles
Vitae - La guida vini AIS	3 vines
Bibenda	4 grapes
ViniBuoni d'Italia	crown
Guida ai migliori vini d'Italia - D'Agata & Comparini	94 points

"Three selected sites with vines that are almost a hundred years old and so deliver highly concentrated chewy tannins form the basis of our Lagrein Selection. The wine is fermented and aged in barriques. That gives our Lagrein Porphy, which owes its name to the bedrock on which the region's vineyards stand, a complex and intensive nose, although the wine remains compact and distinctive on the palate."  
Rudi Kofler

### Wine

- Name: Porphy
- DOC denomination: Alto Adige
- Variety: 100% Lagrein
- History:
- Vintage: 2011
- Bottles produced: 22.000
- Yield: 42 hl/ha
- Quality line: The selections



### 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: deep impenetrable ruby with violet reflections
- Smell: This Lagrein selection is a multifaceted wine. It reveals aromas reminiscent of morello cherry and bilberry, with notes of licorice, coffee beans, vanilla, clove and black tea, which makes it spicy and fruity at the same time.
- Taste: The wine is harmonious on the palate with very compact and concentrated, multilayered flavors combining juicy fruit with spicy, peppery elements and a slightly sweet note of dark chocolate rounded off with silky tannins.

### Simple pairings

Perfect with pink roasted saddle of venison in a walnut crust with root vegetables and red cabbage, rib of beef braised in Lagrein with mixed polenta and baby vegetables, or braised calf's cheek with Lagrein sauce on celeriac foam.

### 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: 6 years
- Serving temperature: 18 °C
- Suggested glass: Bordeaux glass





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## *Selection* Porphyr 2011



### Vintage: 2011

The climatic conditions we experienced in 2011 presented us with considerable challenges. That is because especially in the case of wines produced in years characterized by extreme weather conditions, the points in time of harvesting is of utmost importance and must be decided on by each vineyard individually.

After an extraordinarily warm and dry April and a summery May, there followed a June with average temperatures and considerable precipitation. The very mild spring resulted in sprouting about a week earlier than usual.

"As a consequence of the ideal autumn weather, too, this vintage can be regarded as 'good' to 'very good,'" according to enologist Rudi Kofler.



Harvest date  
22 August 2011



Rainfall  
684.0 mm



Hours of sunshine  
2236



Temperature  
12.2 °C

### Wine making procedure

- Description: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in barriques for 18 months using one third new barrels; blending three months before bottling.

### 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

2015  
2014  
2013  
2012  
2011  
2010  
2009

## 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