



Kellerei
Cantina **Terlan**

Selection

Quarz 2012



"Delicate as the fine inclusions of quartz in Terlan's volcanic porphyry rock – that is our Sauvignon Selection, which does full justice to its name. Quarz offers a combination of fine texture, depth and salty aftertaste that has given this noble white an international reputation."

Rudi Kofler

Wine

- Name: Quarz
- DOC denomination: Alto Adige Terlan
- Variety: 100% Sauvignon Blanc
- History: first vintage 1990
- Vintage: 2012
- Bottles produced: 58.000
- Yield: 42 hl/ha
- Quality line: The selections



Production area

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

Technical data

- Alcohol content: 14,0 %vol.
- Residual sugar: 2,9 g/l
- Total acidity: 6,2
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

Falstaff	94 points
James Suckling	93 points
I Vini di Veronelli	three stars
Le guide de L'Espresso	4 bottles
Gambero Rosso - Vini d'Italia	two glasses
Vitae - La guida vini AIS	4 vines
Bibenda	5 grapes
Guida essenziale ai Vini d'Italia	92 points

Wine character

- Color: brilliant straw yellow
- Smell: This Sauvignon is enticingly exotic in the glass, with multilayered fruit of mango, papaya, lime and red grapefruit, and herbal aromas reminiscent of lemon grass, lemon balm, mint and green tea. It also reveals mineral notes of flint combined with a hint of elderberry syrup.
- Taste: On the palate, the wine offers a fascinating interplay of juicy fruit aromas and delicate minerality creating a harmonious opulence with a long and impressive finish.

Simple pairings

An exciting companion to oysters, salmon tartare and crudités of shellfish, as well as green apple risotto with crispy fried char filets, poached lobster or roast lamb in a herb crust with poached asparagus; mature goat's cheese.

Detailed pairings

White Terlan asparagus risotto with Tropea onions and balsamico vinegar - Giancarlo Perbellini (Ristorante Perbellini)

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: 12 - 14 °C
- Suggested glass: Burgundy glass





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Vintage: 2012

After a wet and warm summer, last year's harvest in Terlano 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 and aging on the lees for nine months partly in big wooden barrels (30%), tonneaux (20%) and partly in stainless steel tanks (50%); blending three months before bottling.

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

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