



Kellerei  
Cantina **Terlan**

*Selection*

## Quarz 2014



### Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 2.8 g/l
- Total acidity: 6.4
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

### Prizes

Falstaff	93 points
Robert Parker's Wine Advocate	91 points
Guida essenziale ai Vini d'Italia	94 points
Gambero Rosso - Vini d'Italia	2 glasses
I Vini di Veronelli	91 points
Vitae - La guida vini AIS	
James Suckling	93 points

"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: 2014
- 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



### 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: 2014

2014 was an unusual viticultural year, which required a lot of time and effort of the vintners. Due to the very mild winter the soil warmed early and subsequently on the lower sites shoots started already at the end of March. Spring too was characterized by very mild temperatures hence mid of May the first blooming inflorescences were observable. In comparison with 2013 vegetation was 2 weeks early, so that an early harvest seemed likely.

After a short dry spell during the blossoming and post-blossom season from the beginning of July onwards the weather changed completely. Also older winegrowers could not recall a summer with so many rainy days and so few hours of sunshine. Heavy and frequent precipitation impeded growth and led to a constantly high disease pressure. In several, especially early ripening vineyards, grape berries burst and were affected by rot.

The extraordinary climatic conditions remarkably slowed down vegetation and therefore the grapes matured only two weeks later than at first supposed. Harvest started on September 8th, 2014.

Thus, vintners had to keep calm and await the optimal harvest period. The harvest itself was very laborious, every grape was controlled meticulously and rotten or damaged berries had to be removed. Despite the adverse circumstances the vintners were able to deliver healthy and fully ripe grape material.

After the second harvest week, i.e. from September 20th, 2014 onwards the weather improved and with the golden fall weather the grapes on the medium-high and higher sites optimally matured.

The total quality of the vintage 2014 was thereby substantially increased.



Harvest date  
08 September 2014



Rainfall  
1151.8 mm



Hours of sunshine  
1721



Temperature  
12.8 °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 (50%) 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/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