



Kellerei
Cantina **Terlan**

Rarities

Terlaner 1991



Technical data

- Alcohol content: 13.0 %vol.
- Residual sugar: 1.3 g/l
- Total acidity: 5.9
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

James Suckling	96 points
Robert Parker's Wine Advocate	97 points
Falstaff	98 points
Guida essenziale ai Vini d'Italia	97 Points
Vitae - La guida vini AIS	4 vines - vino di cupido
Bibenda	4 grapes
I Vini di Veronelli	96 points
Le guide de L'Espresso	50 wines to store

"Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. The Rarity is a Terlaner with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle. Terlano has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."

Rudi Kofler

Wine

- Name: Terlaner 1991
- DOC denomination: Alto Adige Terlano
- Variety: Pinot Bianco, Chardonnay, Sauvignon Blanc
- History: first vintage 1979
- Vintage: 1991
- Bottles produced: 3.340
- Yield: 42 hl/ha
- Quality line: The rarities



Production area

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



Wine character

- Color: Intensive straw yellow
- Smell: The wine presents a multilayered nose packed with youthfulness, with notes of dried wild flowers, almonds and minerally, spicy yeast. Intriguing balance between nose and palate.
- Taste: The wine has a fine palate with a powerful but elegant structure and a very long, juicy and minerally finish. The pronounced tension, structure and energy of this wine give promise of outstanding aging potential.

Simple pairings

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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: 8 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Glass for an evolved white wine





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Vintage: 1991

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Harvest date

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Hours of sunshine

2019



Rainfall

634.8 mm



Temperature

11.1 °C

Wine making procedure

- Description: The lightly crushed grapes were quickly pressed in a 30-minute program on an old horizontal Vasin press. After fermentation and ten months spent on the full lees in a 2.500 liter barrel, the wine was left to mature on the fine lees in a 2.500 liter steel tank for a further 24 years. In January 2016, that is after 25 years of contact with the lees, the wine was bottled. The extremely long period spent on the fine lees has made the Terlaner 1991 Rarity unique. The mannoproteins and amino acids released during yeast autolysis have enhanced the wine in terms of both flavors and aromas.

Soil

About halfway between Merano and Bolzano lie the wine-growing villages of Terlano, Andriano and Nalles, which form the classic DOC area. Here the Adige flows through a wide valley in a south-easterly direction. Villages and vineyards nestle against the red porphyry rock of the steep slopes, standing on dry soils with little humus, in which the vines have to grow deep roots in order to find enough water. The area is accordingly noted for minerally, well structured whites of great finesse. One very special wine produced here is a historical cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc named after the designation of origin, i.e. Terlaner Classico Alto Adige.





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More vintages

1991

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