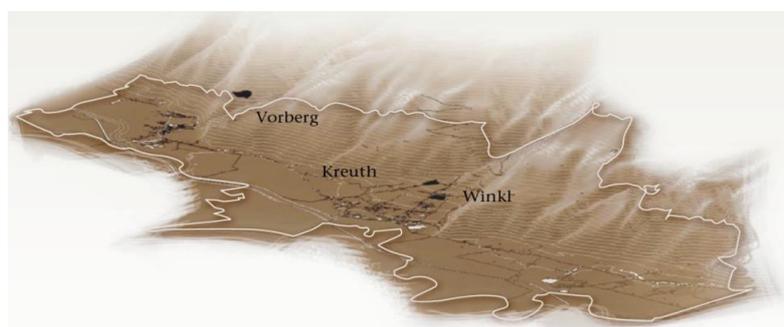




Terlaner I Grande Cuvée

„The quest was for the perfect creation, one capable of expressing the authentic, innermost character of Cantina Terlano, for a wine that would embody our tradition of more than a hundred years and would combine the strengths of our very best varieties and vineyards. We have achieved that goal. The result is the Terlaner I Grande Cuvée.“ - Rudi Kofler

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. As a consequence of the ideal autumn weather, too, this vintage can be regarded as very good.
Harvest date:	Pinot Bianco: September 21 st , 2011 Chardonnay: September 5 th , 2011 Sauvignon: August 30 th , 2011
Varieties:	Blend of 85% Pinot Bianco, 10% Chardonnay and 5% Sauvignon
Age of the vines:	Pinot Bianco: 40 years Chardonnay: 30 years Sauvignon: 30 years
Soil:	sandy soil of subvolcanic and volcanic origins with metamorphic inclusions
Cru sites:	Vorberg – Pinot Bianco, Kreuth – Chardonnay, Winkl - Sauvignon
Altitude:	Vorberg (560 m), Kreuth (340 m), Winkl (306 m)
Surface:	1 ha





Yield:	35 hl/ha
Cultivation method:	viticulture in harmony with nature
Vinification: Pressing:	gentle whole cluster pressing
Clarification of the must:	natural sedimentation
Fermentation and maturation:	slow fermentation in big oak casks (30 hl); malolactic fermentation and ageing on the lees for 12 months in big wooden barrels
Blending:	composition of the Grand Cuvée in February 2013
Bottling date:	June 10 th , 2013
Wine character:	Color: brilliant straw yellow;
	Smell: rich and complex on the nose; multifaceted aromas of citrus fruit, white pepper and herbs as well as a delicate smoky note;
	Taste: The wine's elegance and perfect balance are the product of its remarkable structure and subtle texture, which give the wine its unmistakable character. It's extremely long finish is more than pleasant; it leaves its mark in memory as the supreme expression of a mineral terroir that is unique in the world.
Alcohol content:	14,0 %vol.
Residual sugar:	3,2 g/l
Acidity:	5,8 g/l
Serving temperature:	12-14°C
Ageing potential:	suitable for laying down for several years