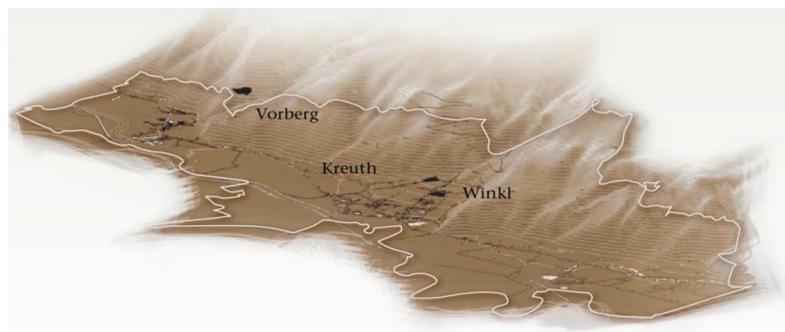




Terlaner I Grande Cuvée

„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 :	2012
Harvest date:	Pinot Bianco: September 28 th , 2012 Chardonnay: September 11 th , 2012 Sauvignon: September 4 th , 2012
Varieties:	Blend of 90% Pinot Bianco, 7% Chardonnay and 3% 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 March 2014
Bottling date:	July 22 nd , 2014
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:	2,6 g/l
Acidity:	5,5 g/l
Serving temperature:	12-14°C
Ageing potential:	suitable for laying down for several years