

Kellerei  
Cantina **Terlan**

Selection  
**Kreuth**  
2019



**More vintages**  
2019 - 2018

**Technical data**

**Alcohol content:** 14,0 % vol.  
**Residual sugar:** 1,0 g/l  
**Total acidity:** 6,0 g/l

"Kreuth Chardonnay offers a balanced acidity, creamy structure and an elegant play of aromas. Thanks to its complexity and mineral note, this powerful Chardonnay from the Terlano DOC area is a very long-lived wine."  
*Rudi Kofler*



**Wine**

**Provenance:** Alto Adige - Italy  
**DOC Denomination:** Alto Adige Terlano  
**Variety:** 100 % Chardonnay  
**Vintage:** 2019  
**Yield:** 56 hl/ha  
**Orientation:** South - Southwest  
**Slope:** 5 - 30 %  
**Altitude:** 260 - 350 m a. s. l.

**Vinification**

Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature; partial malolactic fermentation and aging on the lees for 10 months partly in stainless steel tanks (50%) and partly in big wooden barrels (50%)

**Wine character**

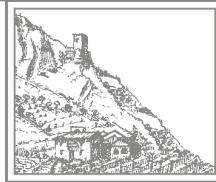
**Color:** brilliant straw yellow  
**Smell:** The aroma is built of exotic fruit components such as maracuja, star fruit and citrus, with the overall impression in the nose rounded off by spicy mineral notes of flint.  
**Taste:** On the palate this wine proves its importance. It impresses with a supple and firm structure. The spicy, mineral and juicy aromas give the wine a distinctive, strong terroir character.

**Simple pairings**

An excellent companion to vitello tonnato and marinated octopus as well as to mixed antipasti and grilled vegetables; a good combination with cheese dumplings and pasta aglio olio peperoncino (with garlic, olive oil and peperoncino), and also with grilled fish with fennel, or crepes au gratin with a radicchio filling, and fresh Tomino cheese.

**Detailed Pairings**

Wild garlic jelly with asparagus mousse, caramelized eel, morel cream sauce and morel foam - Norbert Niederkofler (Ristorante St. Hubertus)



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## Selection **Kreuth**

### **Vintage: 2019**

In 2019 the growing season was extremely varied. It began with a dry and warm March followed by a changeable April and a rainy, very cool May. This long period of cool weather led to very slow development in the vines and slightly delayed flowering until early June. This was followed by a hot month of very summery weather in June, with an extreme heatwave with record temperatures approaching the 40° centigrade mark. These conditions promoted fast and luxuriant growth in the vines. In the following months of July and August, temperatures were more moderate. There were occasional thunderstorms, which provided welcome relief from the heat on the one hand but were also accompanied by heavy hail on the other, and that caused a lot of damage, especially in the Bozen-Gries area. The harvest began in the first week of September which, looking back over the last 10 years, was slightly late. Beautiful autumn weather enabled the grapes to achieve full maturity, which gives promise of a good 2019 vintage.

 **temperature**  
12.6°C

 **harvest**  
3 september  
2019

 **rainfall**  
998.6 mm

 **sunshine**  
1,961 h

### **Aging**

Cool storage at constant temperatures, high level of humidity and as little light as possible

**Cellar temperature:** 10 - 15 °C

**Good ageing potential** > 5 years

### **Suggested glass**

**Burgundy glass**

**Serving temperature:** 12 - 14 °C

### **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. Terlano has a remarkable microclimate, with pronounced differences in temperature between day and night caused by the cool downslope winds from the mountains.

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 600 - 700 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

### **Soil**

- The quartz porphyry bedrock is of volcanic origin.
- The light, sandy-loamy soils are the foundation for naturally limited yields.
- The soils have a 55-60% quartz content and a slightly acidic pH.
- The minerally and distinctive wines are highly prized for their outstanding longevity.

Soil samples taken from three different sites have revealed the presence of a subvolcanic body around Terlano, which differs in composition from the classic volcanic rock. The skeletal sandy loamy soils have a high quartz content. The absence of calcium carbonate explains the slightly acid pH values. These factors result in a high permeability to water, a limited nutrient supply and thus balanced growth with naturally limited yields. Exceptional soil conditions influence the terroir of Terlano, where the vines have developed a specific reaction to micro-stress and produce their own terroir-specific polyphenols, which give the Terlano wines their distinctive character. The result is particularly salty wines with great tension and depth. The special mix of crystals and minerals in the Terlano soils produces white wines whose unique longevity never fails to impress the world's wine gurus.