

Kellerei
Cantina **Terlan**

Selection **Lunare** 2018



Technical data

Alcohol content: 15,0 % vol.
Residual sugar: 6,1 g/l
Total acidity: 5,5 g/l

Ratings

Robert Parker's Wine Advocate : 94 points
James Suckling : 93 points

"Our Lunare is an opulent and elegant wine. Its extremely complex aromas and powerful structure combine to create an overall impression of harmony in a highly quaffable wine."

Rudi Kofler



Wine

Provenance: Alto Adige
DOC Denomination: Alto Adige
Variety: 100 % Gewürztraminer
Vintage: 2018
Yield: 40 hl/ha
Orientation: South - Southwest
Slope: 5 - 25 %
Altitude: 300 - 400 m a. s. l.

Vinification

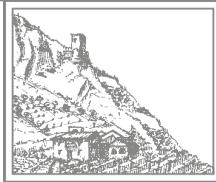
Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature and aging on the lees for nine months partly in big wooden barrels (50%) and partly in stainless steel tanks (50%); blending three months before bottling.

Wine character

Color: intensive light-golden yellow
Smell: This Gewürztraminer selection is characterized by a dense, finely knit nose revealing exotic tropical aromas of grapefruit, lime, lychee and orange underpinned with rose leaf and ginger notes.
Taste: The fruity aromatic character of the wine continues on the palate, which makes it highly quaffable. With its classic dry finish, the wine is complex but at the same time very salty and smooth.

Simple pairings

An attractive combination with the sweet and sour dishes typical of Asian cuisine, grilled scorpion fish or swordfish, and pink-roasted pigeon breast as well as squash gnocchi with walnuts and Alba truffles with a Balsamico dressing; also ideal with rice pudding with cinnamon; and with mild blue cheese, like a mild gorgonzola.



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2018 could be defined as "extreme"- from a meteorological point of view- because it was characterized by a snowy winter and a rainy March, conditions that allowed an excellent water supply for the vines. Due to cooler temperatures in early spring, new shoots on the vines appeared in mid-April, later than the previous year. However, the continuation of the season was marked by an almost summery climate, alternating with heavy rainfall, which ensured rapid phenological development of the vines- first inflorescences started blossoming at the end of May. A hot June ended with a strong hailstorm, causing damage in some of our vineyards. Damage that our producers promptly repaired with great diligence and commitment. The months of July and August were characterized by a great heatwave without precipitation, interrupted by heavy rains in early September. As in 2017, the harvest began on 22 August. Overall, the vintage is satisfactory both in terms of quantity and quality of the wines produced.

 **temperature**
12.9 °C

 **rainfall**
778.5 mm

 **harvest**
august 2018

 **sunshine**
1,952 h

Aging

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

Cellar temperature: 10 - 15 °C

Excellent ageing potential > 10 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. 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

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.