

Kellerei
Cantina

Terlan

Selection
Porphyr
Riserva
2017



"Three selected sites with vines that are almost a hundred years old and so deliver highly concentrated chewy tannins form the basis of our Lagrein Selection. The wine is fermented and aged in barriques. That gives our Lagrein Porphyr, which owes its name to the bedrock on which the region's vineyards stand, a complex and intensive nose, although the wine remains compact and distinctive on the palate."

Rudi Kofler



Wine

Provenance: Alto Adige - Italy

DOC Denomination: Alto Adige

Variety: 100 % Lagrein

Vintage: 2017

Yield: 42 hl/ha

Orientation: Southwest

Slope: 0 - 5 %

Altitude: 250 - 270 m a. s. l.

Vinification

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in barriques for 18 months using one third new barrels; blending three months before bottling.

Wine character

Color: deep impenetrable ruby with violet reflections

Smell: This Lagrein selection is a multifaceted wine. It reveals aromas reminiscent of morello cherry and bilberry, with notes of licorice, coffee beans, vanilla, clove and black tea, which makes it spicy and fruity at the same time.

Taste: The wine is harmonious on the palate with very compact and concentrated, multilayered flavors combining juicy fruit with spicy, peppery elements and a slightly sweet note of dark chocolate rounded off with silky tannins.

Simple pairings

Perfect with pink roasted saddle of venison in a walnut crust with root vegetables and red cabbage, rib of beef braised in Lagrein with mixed polenta and baby vegetables, or braised calf's cheek with Lagrein sauce on celeriac foam.

More vintages

2017 - 2016 - 2015

Technical data

Alcohol content: 13,5 % vol

Residual sugar: 2,5 g/l

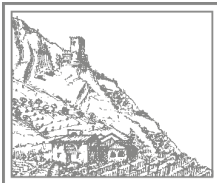
Total acidity: 5,3 g/l

Ratings

Falstaff 2020/21 - 93 points

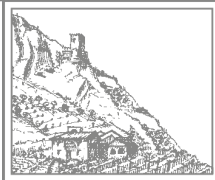
Robert Parker's Wine Advocate : 94 points

James Suckling : 96 points



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Doctor Wine - The essential Guide to Italian Wine 2021: 94 points



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Selection **Porphyry**

Vintage: 2017

The wine year 2017 will stay with us for a long time. It started with an exceptionally dry winter, which occasionally led to severe winter damage. A very mild spring caused a premature sprouting of the vines, which was already observable in some locations at the end of March, and progressed rapidly. As a result, the frosty night from 20 to 21 April in the valleys and the low slopes caused severe frost damage. The weather during the flowering/germination was characterized of consistently nice weather-already at this time an early harvest seemed likely. Many hours of sunshine and relatively low rainfall defined the summer months, only in August there were some major rainfalls. On August 22nd, the harvest began in the lower level vineyards. Due to the sometimes-unstable weather during the harvest, with consistent light rainfalls, it had to be interrupted and postponed, thus, the reading phase was demanding and challenging. Overall, one can speak of a quantitatively very small vintage but with good wine quality.



temperature
12.2 °C



rainfall
759.5 mm



harvest
22 August 2017



sunshine
2,180 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

Bordeauxglas

Serving temperature: 18 °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 Terlan 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 Terlan

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

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.

In addition to Pinot Grigio and Gewürztraminer, it is mainly Pinot Bianco, Chardonnay and Sauvignon Blanc that have made Alto Adige one of Italy's leading white wine regions. In the case of the reds, the range of wines includes the autochthonous varieties Lagrein and Schiava as well as such international classics as Pinot Noir, Merlot and Cabernet. With all their variety, 98 percent of Alto Adige's wines have a DOC classification, with an impressive share of top-class wines.