

Kellerei  
Cantina

Terlan

Selection

Winkl

2019



“Winkl is a juicy, delicately fruity, minerally Sauvignon Blanc, which has been produced as a varietal wine since 1956. In the Terlan DOC area, this grape variety has long been grown with excellent results in the oldest vineyards.”

*Rudi Kofler*



### Wine

**Provenance:** Alto Adige - Italy

**Doc denomination:** Alto Adige

**Variety:** 100% Sauvignon Blanc

**Vintage :** 2019

**Yield:** 56hl/ha

**Orientation:** South - Southwest

**Slope:** 5 - 70 %

**Altitude:** 280 - 580 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 in stainless steel tanks, aging on the lees partly in stainless steel tanks (80%) and partly in big wooden barrels (20%) for 7-8 months.

### Wine character

**Color:** intensive straw yellow with a delicate green shimmer

**Smell:** Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, gooseberry and mint.

**Taste:** The fruitiness continues on the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish.

### Simple pairings

An interesting combination in spring with boiled white asparagus in Bolzano sauce as well as with steamed green asparagus; also with tuna carpaccio, smoked salmon and raw langoustines; and a typical South Tyrolean choice with nettle dumplings, as well as poached trout with vegetables or young goat's cheese.

### Detailed Pairings

Foam of white Terlan asparagus with quail eggs and bitter almond - Giancarlo Perbellini (Ristorante Perbellini),

### Technical data

**Alcohol content:** 13,5 % vol

**Residual sugar:** 1,5 g/l

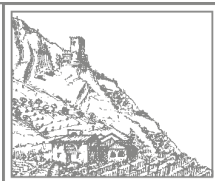
**Total acidity:** 6,5 g/l

### Ratings

**Robert Parker's Wine Advocate :** 91 points

**James Suckling :** 92 points

**Vinous - Antonio Galloni :** 91 points



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Cantina **Terlano**

## Selection **Winkl**

### 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 aging potential** > 5 years

### Suggested glass

**Glass for a young white wine**

**Serving temperature:** 10 - 12 °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/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 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.