



Cantina Terlano, Sauvignon Blanc, Winkl, 2014

Region: Alto Adige **Alcohol:** 13.5% **Grape Varietal:** 100% Sauvignon Blanc

HISTORY

Founded in 1893, the Cantina Terlano winery is now one of the leading wine growers' cooperatives in South Tyrol, with a current membership of 143 growers working a total area of 165 hectares. Annual production is 1.4 million bottles of wine a year. The vintners of the area have long had a strong focus on quality. That focus has attracted praise and recognition for the Italian and international wine markets, and in spite of its relatively small size, Cantina Terlano is now well established in the world of wine. The modern winery produces 30 percent red and 70 percent white wines, all of them of DOC quality (Controlled Designation of Origin). Following the last upgrade and refurbishment in 2009, the cellars now include a total of 18,000 cubic meters of storage space, which ensures that the wines can develop undisturbed. On the outside, the new tract has a natural facing of red porphyry, the stone that gives the wines in the area their typical character. The roof is planted with vines so that it blends in completely with the surrounding countryside.

VINEYARDS

Terlano is a wine-growing village located halfway between South Tyrol's main towns of Merano and Bolzano where the Adige flows through a wide valley in a south-easterly direction. The climate is very continental, with warm summers and very cold winters. The village and vineyards nestle against the red porphyry rock of Monte Tschöggel on the Eastern side of the valley. The site area is approximately 150 hectares of sandy-stony, well-drained soils, which is farmed by over 130 vintners. Vine age ranges from 8-60 years with a density of 3,500-7,000 vines per hectare. Orientation is South - Southwest, ranging in altitude from 250-900 meters above sea level with slopes of up to 70%.

WINEMAKING

The harvest is manual with a nod to selection of the grapes; then the grapes go through gentle whole cluster pressing and clarification of the must by natural sedimentation. A slow fermentation takes place at a controlled temperature in stainless steel tanks, then aged on the lees in steel tanks for 5-7 months. The wine is aged another 6 months in bottle before release.

TASTING NOTES

Winkl is a juicy, delicately fruity, minerally Sauvignon Blanc. The nose offers green and yellow apples, lime zest, with hawthorn, apple blossom and cut grass. The palate shows less ripe citrus of lemon and gooseberries, with classic sauvignon blanc notes of asparagus and green bell pepper.