

Terlano

*Winkl Sauvignon Blanc Alto Adige Terlano DOC*



Vineyard Slope: 5 - 70%

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.

Grape varieties : Sauvignon Blanc

Altitude : 280-580m ASL

Exposure : South/Southwest

Soil : Sandy, porphyric-gravel

Alcohol : 13.5%

Residual Sugar : 1.6 g/l

Tasting notes :

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



Sustainable

Press Notes

Robert Parker Wine Advocate

2022, 2021, 2015	93 points
2020, 2018, 2012, 2010	92 points
2019, 2017	91 points

Wine Spectator

2023, 2022, 2016	92 points
2017, 2014, 2011	91 points

James Suckling

2022	91 points
2021, 2019, 2016, 2014	92 points
2018	93 points

AG Vinous

2015	93 points
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Wine Enthusiast

2022	91 points
2016	94 points

