

Terlano

Lunare Gewürztraminer Alto Adige DOC





The name for this intriguing aromatic wine is derived from the fresco of Madonna sitting on a crescent moon in the church of Terlan. Like all of the offerings from Terlano's Selection series, Lunare's yield and production are strictly limited. 50% of the wine spends time in large Tonneaux and 50% in stainless steel tanks. The wine spends 10 months on the lees before bottling.

Grape varieties: Gewürztraminer

Altitude: 300-400m ASL

Exposure : South/Southwest

Soil: Sandy, easy warming up porphyric-gravel

Alcohol: 14.5%

Tasting notes:

Translucent pale yellow with a clear rim and medium legs, Lunare is exotic and well delineated. Ripe tropical aromas of lychee nut, dried rose petals, mango, papaya, and dried apricot introduce fl avors of coriander, cardamom and white pepperscented mango and pineapple. The spicy mineralladen fruit is well balanced in a full-bodied yet refreshingly dry and elegant package. The perfect pairing with grilled fish, chicken or pork with fruit salsa, Lunare is also fabulous with Indian or Thai curries, Asian style appetizers, and coconut shrimp or as a dry wine with fruit desserts.

Press Notes

The Wine Advocate	
2020, 2014,	(
2007 2005	

4	2020, 2014,	92	points
	2007, 2005		
	2016	93+	points
2	2015, 2009,	93	points
	2006		
	2012	91	points

Wine Spectator

2007, 2006	93 points
2005	91 points
2004, 2003	90 points
2002	92 points

James Suckling

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2018, 2017	93 points
2016	94 points
2015	92 points
2013	95 points

AG Vinous

2013 92 points

Wine Enthusiast

2010 90 points

Gambero Rosso

2009, 2006

