

# GIRLAN

KELLEREI · CANTINA

## Curlan Chardonnay Riserva

Alto Adige DOC

### Growing area

Years of extensive research and countless tests by vinification of the smallest quantities of wine were the foundation stone for this wine. The grapes for this wine come from 2 selected plots in the single vineyard Gírlan, situated on the hills Gschleier and Schreckbichl between 450-500m above sea level. The vineyards face east and west respectively and cover a total area of 1 ha. The 20-25 year old vines grow on poor and gravelly soils, formed by moraine deposits on volcanic porphyry rock.

### Winemaking

The fully mature grapes were harvested by hand at the mid of September and delivered in small containers. After immediate whole bunch pressing, the must is clarified from the lees by natural sedimentation. Fermentation, malolactic fermentation and subsequent ageing on the lees take place for 12 months in barriques. The wine then matures for 8 months in steel tanks and is stored in the bottle for another 12 months.

### Tasting notes & food matching

Aroma: Citrus and peach. Taste: The wine presents itself elegantly and complex with pronounced minerality. The finish is long and saliva stimulating. Wine pairings: This wine elegantly accompanies fine fish dishes, but also white meat.

Vintage	2022
Growing area	Gírlan (450-500m)
Grape varieties	Chardonnay
Serving temperature	10 - 12 °C
Yield	31 hl/ha
Alcohol content	14,5 vol.%
Total acidity	6,38 g/l
Residual sugar	1,4 g/l
Ageing potential	20 years

