

Premstaler

SÜDTIROLER SAUVIGNON DOC 2007



VINTAGE

2007: Following an unusually mild winter, the vines sprouted earlier than ever before. April and May were also warmer than average, so that, by the middle of May, all of the vineyards had already bloomed. This three-week head start continued right up until harvest time. A cool August followed by a golden September proved once again that, as regards quality, the last few weeks before harvesting are critical.

Both white and red grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal. The latter therefore also took longer than ever before, with the first grapes being brought to the cellars on 21 August, and the last coming in on 24 October. Altogether it should be a very good vintage, with the red wines promising to be the best for the last ten years.

VINIFICATION

Destemming of ripe and perfectly healthy grapes, six hour cold maceration before pressing, natural must clarification, and a slow, controlled fermentation at 16°C, six-month aging on the fine lees, followed by filtration and bottling in February.

VINEYARD

Garnellen: situated north of Kaltern-Mitterdorf, is an east-facing vineyard at 500 – 550 meters above sea level. Trifall: a vineyard sloping to the southeast between Kaltern and Oberplanzing at 450 – 500 meters above sea level.

SITE / SOIL

Both vineyards are situated on sunny slopes and provide cool nights during the ripening period, which helps to build fresh aromas and maintain a refreshing acidity. Sandy, loamy conglomerate soil on bedrock (porphyry and granite, Garnellen has a higher proportion of chalky gravel.

TASTING NOTES

- light, straw-yellow
- elderberry and exotic fruit on the nose, with subtle gooseberry overtones
- fruit also present on the palate, sweet – sour, good length with a fruit-dominated finish

APPELLATION:	<i>Südtiroler DOC</i>	YIELD:	<i>65 hl / ha</i>
VARIETAL(S):	<i>Sauvignon blanc</i>	ALCOHOL:	<i>13,5 %</i>
AGE OF WINES:	<i>5 - 15 years</i>	TA:	<i>6,9 ‰</i>
TRELLISING SYSTEM:	<i>Wire-trained + Pergola</i>	RESIDUAL SUGAR:	<i>3,5 g/l</i>
HARVEST:	<i>Mid September</i>	OPTIMAL AGING:	<i>2008 - 2013</i>



NOTE

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