

APPIUS

2013

The fourth edition of APPIUS, the dream wine of Hans Terzer, also remains true to the tenets of its creator: "To best express the respective vintage by harvesting and selectively developing the best varieties of grapes." 2013 was characterised by a relatively late harvest with fully ripe grapes exhibiting very strong acidity, nice fruit notes and intense aromas. The Cuvee is predominantly Chardonnay, with Sauvignon Blanc, Pinot Grigio and Pinot Blanc comprising the remainder. The result: a multi-layered complex bouquet with exotic fruit notes such as: pineapple, papaya, passion fruit, but also reminiscent of Williams pears and apples together with light floral notes. Dense and creamy on the palate with mineral acidity and a never-ending finish. The corresponding vintage shows opulence and finesse, an elegant, but still very complex white wine, which promises to remain an extraordinary drinking pleasure as it evolves in the cellar.



Brilliant straw yellow colouring with green reflections.



Complex aromas and scent of pineapple, papaya and passion fruit.



Minerality, complexity and an immensely long finish.

VARIETY

Chardonnay (55%), Sauvignon (25%),
the rest Pinot Grigio and Pinot Blanc
Vine Age: 25 to 35 years

AREA OF CULTIVATION

Site: selected vines in Eppan
Exposure: southeast/southwest
Soil: limestone gravel and moraine
Training System: Guyot

HARVEST

End of September - early October

VINIFICATION

In barriques-tonneaux for fermentation, malolactic fermentation and vinification. Assemblage takes place in just under 12 months, followed by another three years of maturation in steel tanks with fine yeast.

ANALYTICAL DATA

Yield: 35 hl/ha
Alcohol Content: 14 %
Residual Sugar: 3 gr/l
Acidity: 5,4 gr/l

SERVING TEMPERATURE

8-10°

STORAGE/POTENTIAL

10 years or more

PAIRING RECOMMENDATIONS

APPIUS 2013 is an excellent companion to strongly flavoured fish dishes such as Turbot or Monkfish, a spicy seafood risotto; but also with wild fowl and delicate veal dishes.



ST MICHAEL-EPPAN
KELLEREI - CANTINA