



TIEFENBRUNNER

Schlosskellerei Turmhof

VINIFICATION

... and is refined in the cellar

Grapes are pressed from our own vineyards, which cover some 25 hectares. We also purchase grapes from surrounding vineyards with a total cultivated area of 40 hectares.

The task now is to maintain and perfect the quality, ripened over the months in the vineyards, in the cellar. Oenologist Stefan Rohregger attaches special importance to preserving the character of the varieties and can skilfully make use of the unmistakable features of the different locations.

The selection of only healthy and high-value grapes, and their careful processing, goes without saying. Both white and red grapes are thoroughly destemmed and fermented in steel tanks. But while the white wine grapes are pressed before the fermentation, the red wine is fermented with the skins. The fermentation takes place at low, controlled temperatures. According to the type of wine and the quality line, the young wine is finally aged in wooden casks or stainless steel tanks until it reaches its optimal maturity.

Particularly powerful and full-bodied red wines and some whites, undergo an additional refinement by means of 12 to 15 months aging in small oak barrels, known as "Barriques".

Most wines of the LINTICLARUS Selection remain at least a further year in the bottle, before being commercially released.

Altogether around 750,000 bottles are filled each year, some 70% with white wines and the rest with reds.

