

TIEFENBRUNNER

Schlosskellerei Turmhof

- +39 0471 88 01 22 +39 0471 88 04 33 info@tiefenbrunner.com **(a**) www.tiefenbrunner.com
 - www.facebook.com/Turmhof.Tiefenbrunner
- (0)@tiefenbrunnerwinery

South Tyrol DOC

This Cabernet Sauvignon is garnet-red in color and has a fine bouquet of blackcurrants, blackberries and black pepper. It is full and expansive on the palate with well integrated tannins that provide strength and structure. The rich, full body with its good balance between ripe fruit and tannins emphasizes the harmonious and lasting finish.

Fermentation on the skins in stainless steel tanks is followed by

malolactic fermentation, then the wine ages for another eight

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION



TURMHOF

Cabernet Sanvignon



100 % Cabernet Sauvignon



Pork, veal and beef, lamb, poultry, duck, game, cheese



62.6 - 64.4 °F 17 - 18 °C



Hillside vineyards in Cortaccia South-eastern exposure 754 to 1,049 feet | 230 to 320 m



Guyot 2,832 vines per acre | 7,000 vines per ha Year of planting: 2001 and later



578 to 623 gallons (UK) per acre 65 to 70 hl per hectare



18,000



Alcohol = 14 % byVol Acidity = 5.2 g/liter Residual sugar = 1.5 g/liter



5 to 7 years

INFO

months in large wooden casks and small wooden barrels.





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TIEFEN

Jurmhof CABERNET SAUVIGNON

2018