



TIEFENBRUNNER

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South Tyrol DOC
2015



Selection

TURMHOF

Tardus

Gewürztraminer



100 % Gewürztraminer



Spicy, strong-flavoured dishes, seafood, white meat, apple strudel



50.0 – 53.6 °F
10 - 12 °C



Hillside vineyard above the Turmhof estate in Niclara > S/SE
820 to 1,150 feet | 250 to 350 m



Guyot
Up to 2,428 vines/acre | 6,000 vines/ha
Year of planting: 1995 and later



356 gallons (UK) per acre
40 hl per hectare



1,300



Alcohol = 13.5 % byVol
Acidity = 5.8 g/l
Residual sugar = 65 g/l



15 to 20 years

DESCRIPTION

This late harvest shines with an intense golden color and captivates the nose with beguiling scents of rose petals, dried - and citrus fruits.

The palate reflects a powerful, well-structured wine with pleasant residual sugar and subtle integrated acidity. A mild fragrance of honey accompanied by an intensive juiciness and complexity provide a round, harmonic and long lasting after taste.

SOIL CONDITIONS AND INFLUENCE ON THE WINE

Chalk gravel moraine soil

HARVEST AND VINIFICATION

The grapes are harvested in November as soon as the berries are covered with the desired noble rot 'Botrytis cinerea' that causes a natural concentration of the juice. Fermentation occurs very slowly over several months in stainless steel tanks and small oaken barrels.

After maturing for a year the young wine is bottled and ages for another two years.

INFO

