



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol
2016



Selection

TURMHOF

Tardus

Gewürztraminer

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 when the ripe berries are already covered with the noble rot 'Botrytis cinerea' with the effect, that the juices and aromas within are naturally concentrated and intensified. After two months of fermentation in stainless steel tanks, the wine is bottled and matures another two years in the bottle.

INFO



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 = 6.2 g/l
Residual sugar = 67 g/l



15 to 20 years

