



TIEFENBRUNNER

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Selection

TURMHOF

Tardus  
Gewürztraminer

Alto Adige - DOC - South Tyrol

2019

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.



100 % Gewürztraminer



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



50.0 – 53.6 °F  
10 - 12 °C

SOIL CONDITIONS AND INFLUENCE ON THE WINE

Chalk gravel moraine soil



Hillside vineyard above the Turmhof estate in Niclara and Cortaccia  
1,050 to 1,476 feet | 320 - 450 m

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.



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



40 hl per hectare



Alcohol = 12.5 % by vol  
Acidity = 6.0 g/l  
Residual sugar = 62.0 g/l

INFO



15 to 20 years

