



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2021



Selection

TURMHOF

Tardus

Gewürztraminer

DESCRIPTION

This late harvest has an intense golden yellow color and captivates the nose with beguiling scents of rose petals, dried fruit and citrus.

On the palate, the wine is powerful, structured, with a pleasant residual sweetness and finely integrated acidity. A mild honey flavor, accompanied by intense juiciness and impressive complexity, creates a round, harmonious, and lasting finish.



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 and Cortaccia



Guyot

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



40 hl per hectare



Alcohol = 10.5 % by vol
Acidity = 5.6 g/l
Residual sugar = 96.0 g/l



15 to 20 years

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

The grape harvest takes place in November, when the noble rot, *Botrytis cinerea*, perforates the ripe grapes with its enzymes, causing the natural concentration of the juice's components. After a two-month fermentation and one year of aging in small stainless steel tanks, the wine is bottled and matures another two years in the bottle.

INFO

