



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2023



Selection

*Vigna*

FELDMARSCHALL  
VON FENNER

Müller-Thurgau



100 % Müller-Thurgau



Hofstatt, Favogna di Sotto, part of  
Magrè  
Southern exposure



3,280 feet  
1,000 m



7.66 acres  
3.1 hectare



Starters and fish dishes, Asian cuisine,  
poultry and pork, seafood



50.0 - 53.6 °F  
10 - 12 °C



Guyot  
8,500 vines/ha  
Year of planting: 1987 and later



33 hl per hectare



12,000



Alcohol = 13.5 % by vol  
Acidity = 6.8 g/l  
Residual sugar = 3.8 g/l



10 years and more

#### DESCRIPTION

Made from grapes grown at 3,280 feet above sea-level, this zesty minerally Müller Thurgau is light straw-yellow in color with greenish reflections. It is intensely aromatic with notes of white flowers and yellow fruits, peach and apricot. With increasing age, the mineral notes can come to the fore. A delicate body pampers the palate with elegant harmony, succulence and fresh acidity. The wine has a persistent finish.

#### SOIL CONDITIONS AND INFLUENCE ON THE WINE

The striking red soil is characterized by heterogeneous glacier moraine rock. At the middle levels, silty-loamy sand predominates, with some white and red marble as well as porphyry and granite foundlings. Dolomite and limestone are found in the deeper horizons. The soil's high salt content contributes to the fruit and herb aromas.

#### HARVEST AND VINIFICATION

The exposed site at 3,280 feet above sea-level and the climate require two to four harvest passes with strict selection for optimum ripeness. After a short maceration period, the grapes are gently pressed and 80% fermented spontaneously in large wooden barrels and 20% in concrete vats. The young wine is then allowed to rest on the fine lees for ten months. After bottling, the FELDMARSCHALL VON FENNER Müller Thurgau matures for 1,5 years in the bottle.

#### NUTRITIONAL VALUES

