



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol
2023



Selection

Vigna

RACHTL

Sauvignon Blanc Riserva



100 % Sauvignon Blanc



Aica di Sotto, part of Fiè allo Sciliar
South-eastern exposure



1,935 to 2,066 feet
590 to 630 m



1.1 acre
0.45 hectare



Seafood, crustaceans and fish, pork and
poultry, rice dishes



50.0 - 53.6 °F
10 - 12 °C



Guyot
8,000 vines per ha
Year of planting: 1996 and later



42 hl per hectare



2,000



Alcohol = 13.5 % by vol
Acidity = 6.5 g/l
Residual sugar = 0.7 g/l



10 years and more

DESCRIPTION

Our elegant RACHTL Sauvignon Blanc Riserva is restrained at first and only reveals its complex potential in the glass. The primarily mineral aromas of flint, graphite and slate are gradually overlaid with fruity notes of dried hay and exotic fruits. This delicate and balanced wine, with its bright straw yellow color with greenish reflections caresses the palate with a fresh, pronounced acidity, juicy and salty flavors and a persistent finish.

SOIL CONDITIONS AND INFLUENCE ON THE WINE

The topsoil consists of moderately silty sand with high salt values and a low humus content. A striking feature is the occurrence of gray porphyry. The deeper soil layers are dominated by sandy-calcareous rock flour. The special mixture of rocks gives the wine its specific character of mineral flint nuances and fresh acidity.

HARVEST AND VINIFICATION

The Sauvignon Blanc is harvested when fully ripe in mid-September, as the acidity levels remain surprisingly good even at this stage. The grapes are gently pressed after an eight-hour maceration period. 30% of the must is fermented spontaneously in small 450-liter oak barrels and 70% in large wooden barrels. The RACHTL then matures on the lees for 11 month. This long yeast contact gives the Sauvignon Blanc its suppleness and structure. Finally, the wine is allowed to mature for a further twelve months in the bottle.

NUTRITIONAL VALUES

