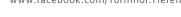


TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22 +39 0471 88 04 33 **(a)** info@tiefenbrunner.com www.tiefenbrunner.com www.facebook.com/Turmhof.Tiefenbrunner



(0)@tiefenbrunnerwinery





Alto Adige - DOC - South Tyrol 2021

DESCRIPTION

This Gewürztraminer is luminous yellow to golden-yellow in color, with a pronounced bouquet of ripe grapes and candied fruits, accompanied by fine notes of honey, oriental spices, sage and rose petals. It is a full-bodied, harmonious wine with a lasting finish.

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

Temperature-controlled fermentation at 68 °F (20 °C) for 10 days in

concrete vats is followed by a four-month aging of the assemblage

Classic **MERUS**

Gewürztraminer



100 % Gewürztraminer



Aperitif! Asian cuisine, shellfish, goose liver pâté



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Cortaccia / Niclara South-/southeastern exposure 853 to 1,541 feet | 260 to 470 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 1982 and later



578 to 667 gallons (UK) per acre 65 to 75 hl per hectare



69,000



Alcohol = 14.5 % by vol Acidity = 5.3 g/liter Residual sugar = 4.6 g/liter



up to 3 years

SOIL

VINIFICATION

on the fine lees prior to bottling.

INFO