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Alto Adige - DOC - South Tyrol

2021



Classic

MERUS

Gewürztraminer

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.

SOIL

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

VINIFICATION

Temperature-controlled fermentation at 68 °F (20 °C) for 10 days in concrete vats is followed by a four-month aging of the assemblage on the fine lees prior to bottling.

INFO



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