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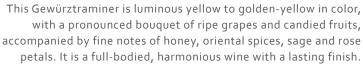




MERUS

Gewürztraminer







100 % Gewürztraminer



Aperitif! Asian cuisine, shellfish, goose liver pâté



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Cortaccia / Niclara 853 to 1,542 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



65 to 75 hl per hectare



Alcohol = 14.0 % by vol Acidity = 5.4 g/liter Residual sugar = 5.0 g/liter



up to 3 years

JUIL

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

VINIFICATION

Temperature-controlled fermentation at 64.5 °F (18 °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