




TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol
2025



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.



100 % Gewürztraminer



Aperitif! Asian cuisine, shellfish, goose liver pâté



50.0 - 53.6 °F
10 - 12 °C

SOIL

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia



Hillside vineyards in Cortaccia / Niclara
853 to 1,542 feet | 260 to 470 m

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.



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

NUTRITIONAL VALUES



Alcohol = 14.0 % by vol
Acidity = 5.2 g/liter
Residual sugar = 4.3 g/liter



up to 3 years