



TURMHOF

Gewürztraminer



100 % Gewürztraminer



Grilled fish, shellfish, Asian and hot dishes, blue cheese



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Niclara and Cortaccia S/SE exposure



Guyot 2,428-2,832 vines/acre|6,000-7,000 v./ha Year of planting: 1992 and later



356 to 445 gallons (UK) per acre 40 to 50 hl per hectare



11,300



Alcohol = 15 % byVol Acidity = 4.8 g/liter Residual sugar = 6.1 g/liter



6 to 8 years







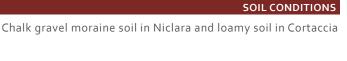






INFO

After eight hours of maceration, fermentation and aging for ten months at 80% in concrete vats and at 20% in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.



HARVEST AND VINIFICATION

many years of keeping.

TIEFENBRUNNER GEWÜRZTRAMINER

DESCRIPTION

2019

This Gewürztraminer ranges in color from luminous to golden yellow.

It has a wide aromatic range of rose petals, honey and lychees with a full-bodied structure, and is lasting in the finish. A wine with greatness that promises much both in the here and now and after