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Selection

TURMHOF

Gewürztraminer

Alto Adige - DOC - South Tyrol

2021

DESCRIPTION

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 many years of keeping.



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
853 to 1,312 feet | 260 to 400 m



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



40 to 50 hl per hectare



Alcohol = 15.0 % by vol
Acidity = 5.2 g/liter
Residual sugar = 8.2 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

HARVEST AND VINIFICATION

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.

INFO



6 to 8 years