



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Selection

TURMHOF

Gewürztraminer

Alto Adige - DOC - South Tyrol

2023

DESCRIPTION

This Gewürztraminer ranges in color from luminous to golden yellow. It offers a wide aromatic range of rose petals, honey and lychee with a full-bodied structure, and is lasting in the finish. A wine with greatness that promises special enjoyment both now and after many years of aging.



100 % Gewürztraminer



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



50.0 - 53.6 °F
10 - 12 °C

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia



Hillside vineyards in Niclara and Cortaccia
1017 to 1,148 feet | 310 to 350 m



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

HARVEST AND VINIFICATION

After eight hours of maceration, 80% is fermented in concrete vats and matured for ten month on the fine lees. The remaining 20% is fermented in small oak barrels (450l) and matured for ten month on the first lees. Finally, the wine is allowed to mature additional six months in the bottle.



40 to 50 hl per hectare



Alcohol = 15.0 % by vol
Acidity = 5.1 g/liter
Residual sugar = 6.4 g/liter

INFO



6 to 10 years