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South Tyrol DOC
2016



Selection

LINTICLARUS

Gewürztraminer
Vendemmia tardiva

DESCRIPTION

This late harvest shines with a golden, almost amber color and beguiles the nose with its fine fruity sweetness and fragrance notes that evoke quinces, dried fruit, delicate rose petals and dried flowers. A concentrated, sweet and subtle honey taste develops on the palate.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

The grapes are harvested at the end of December, when the berries are finely covered with 'Botrytis cinerea', the prized noble rot that causes a natural concentration of the juice. Fermentation occurs very slowly over a two-month period in small oaken barrels. The young wine then lies for some eleven months on the lees and ages for another year in the bottle.

INFO



100 % Gewürztraminer



Blue cheese, desserts, goose liver pâté



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyard in Cortaccia
Eastern exposure
1,312 feet | 400 m



Guyot
2,630 vines per acre | 6.500 vines per ha
Year of planting: 1997 and later



178 gallons (UK) per acre
20 hl per hectare



700



Alcohol = 9 % byVol
Acidity = 7,3 g/liter
Residual sugar 240 = g/liter



10 to 15 years