



TIEFENBRUNNER

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Selection

LINTICLARUS

Gewürztraminer
Vendemmia tardiva

Alto Adige - DOC - South Tyrol
2018

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.



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



20 hl per hectare



Alcohol = 9.5 % by vol
Acidity = 7,5 g/liter
Residual sugar 208 = g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

The grapes are harvested in 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 lies there for some eleven months and ages for another year in the bottle.

INFO



10 to 15 years