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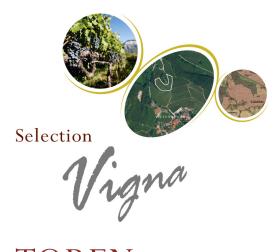
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Alto Adige - DOC - South Tyrol





## **TOREN**

Cabernet Sauvignon Riserva



100 % Cabernet Sauvignon



Niclara, part of Cortaccia sulla Strada del Vino Southern exposure



886 to 1,050 feet 270 to 320 m



1.48 acres o.6 hectare



Game, steaks and roast beef, mature



60.8 - 64.4 °F 16 - 18 °C



Guyot, cordon system 3,645 vines per acre | 9,000 vines per ha Year of planting: 1987 and later



25 to 30 hl per hectare



1,300



Alcohol = 14.0 % by vol Acidity = 5.2 g/liter Residual sugar = 0.7 g/liter



20 years and more

## DESCRIPTION

Our TOREN Cabernet Sauvignon Riserva is a dark garnet red, full-bodied, beautifully structured and harmonious wine. The complex bouquet develops from an initial spicy tobacco note into fruity nuances of cassis and cranberry. The wine has a fresh, nicely accentuated acidity with a firm backbone of soft and ripe tannins. It is strong on the palate and persistent in the finish.

## SOIL CONDITIONS AND INFLUENCE ON THE WINE

The loamy sandy soil has a high limestone gravel content. Thanks to the sand, the soil warms up quickly, and the warmth stored during the day is passed to the vines at night. Their roots go down deep, so that grape maturity has a high degree of independence from the year's weather. The wine derives intensive aromas of berries from the limestone in the soil.

## HARVEST AND VINIFICATION

Our Cabernet Sauvignon grapes are only used for the TOREN Riserva in years with perfect weather conditions and fully mature grapes. After harvesting, the berries are carefully destemmed and all foliage removed. Alcoholic fermentation occurs during a three-week maceration period. Malolactic fermentation takes place during the year the young wine spends in barriques. That is followed by a further six months for clarification in the stainless steel tank, before the TOREN Cabernet Sauvignon Riserva is bottled and allowed to mature for another two years.

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