



TIEFENBRUNNER

www.tiefenbrunner.com

CLASSIC

MÜLLER THURGAU *Classic*

2013

SÜDTIROL – ALTO ADIGE doc

Description: pale green to light yellow in colour, this wine is satisfying to the nose as well as in the mouth. Fruity and aromatic, with notes of wild herbs and fresh grass, as well as nutmeg, it is full-bodied well-structured, juicy and balanced.

Food pairing: light appetizers, fried fresh-water fish, cream cheese.



Serving suggestion:	10 – 12 °C
Varietal:	100% Müller Thurgau (Riesling x Madeleine Royal)
Growing area:	hill side vineyards in Penon (600 – 650 m a.s.l.), in Graun (750 – 900 m a.s.l.) and in Völs Unteraicha (650 – 700 m a.s.l.)
Soil:	chalky gravel in Penon, loamy soil in Graun, and sandy slate in Unteraicha
Training system:	pergola and guyot; 3.500 – 7.000 Vines / hectare
Yield:	65 – 75 hl / hectare
Age of vines:	up to 35 years
Vinification:	fermented at a constant temperature of 20 °C in stainless steel tanks; maturation on the fine lees for 4 months until bottling
Barrels:	stainless steel tank and concrete vat
Alcohol:	13% by vol.
Acidity:	5,7 g / litre
Residual sugar:	4,2 g / litre
Release:	February 2014