



TIEFENBRUNNER

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*Lyticarus*



## FELDMARSCHALL von FENNER

MÜLLER THURGAU

2014

SÜDTIROL - ALTO ADIGE doc

**Description:** delicate green to light yellow in color, this wine is a pleasure to drink with its awesome intensity and broad spectrum of aromas: white peach, apricot, spicy, floral notes of jasmine and sage lend it a spectacular degree of finesse. Delicately structured with nice acidity, it has a racy, mineral finish.

**Food pairing:** a wonderful companion to all sorts of appetizers, seafood, oysters and Asian dishes

Serving suggestion: 10 – 12 °C

<b>Varietal:</b>	100% Müller Thurgau (Riesling x Madeleine Royal)
<b>Growing area:</b>	a high plain in Fennberg (a district of Margreid over 1000 m a.s.l.) with protection from the north wind and a distinct microclimate
<b>Soil:</b>	loamy soil - limestone
<b>Training system:</b>	guyot; 8,500 vines / hectare
<b>Yield:</b>	45 – 50 hl / hectare
<b>Age of vines:</b>	up to 26 years
<b>Vinification:</b>	after 4 – 6 hours of maceration of the grapes, fermentation at a constant temperature of 20 °C; maturation with regular batonnage on the lees in large oak casks for 7 months; 70% fermented and aged in stainless steel on the fine lees for 7 months; further maturation of 2 months in concrete vat tanks and 1 year in the bottle
<b>Barrel:</b>	70% stainless steel tank, 30% large oak cask (4,200 litres)
<b>Ageing potential:</b>	7 – 10 years
<b>Alcohol:</b>	13% by vol.
<b>Acidity:</b>	6.8 g / litre
<b>Residual sugar:</b>	3.6 g / litre
<b>Release:</b>	May 2016