



TIEFENBRUNNER
Schlosskellerei Turmhof

GEWÜRZTRAMINER „Classic“

2012

SÜDTIROL – ALTO ADIGE / doc

Description: bright yellow to golden yellow in hue, this wine has a distinctive bouquet of ripe grapes and candied fruits complemented by fine notes of honey, oriental spices, sage and rose. A full-bodied and harmonious white with a long finish.

Food pairing: Asian cuisine, goose liver pate, shellfish

Serving suggestion: 10 – 12 °C

Varietal:	100% Gewürztraminer
Growing area:	south-southeast-facing hillside vineyards in Kurtatsch and Entiklar (260 - 470 m a.s.l.)
Soil:	chalk gravel moraine soil in the hills of Entiklar, sandy alluvial soil in Kurtatsch
Method of cultivation:	pergola and guyot; 3,500 – 7,000 vines / hectare
Yield:	60 – 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:	14% by vol.
Acidity:	4.9 g / litre
Residual sugar:	5.2 g / litre

Release: February 2013

