



TIEFENBRUNNER

www.tiefenbrunner.com

CLASSIC

GEWÜRZTRAMINER *Classic*

2013

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, mould cheese.



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
Training system:	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:	5,1 g / litre
Residual sugar:	5,8 g / litre
Release:	February 2014