



TIEFENBRUNNER

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CLASSIC

GEWÜRZTRAMINER "Classic"

2014

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: 13.5% by vol.
Acidity: 5.3 g / litre
Residual sugar: 4.9 g / litre

Release: February 2015