



TIEFENBRUNNER

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Turmhof

GEWÜRZTRAMINER "Turmhof"

2015
SÜDTIROL - ALTO ADIGE doc

Description: bright yellow to gold in hue, with a broad spectrum of aromas of rose petals, honey and litchi. A fabulous wine, with spicy, powerful taste, full bodied and lingering on the palate. Is just as rewarding to drink today as it will be after many years in the cellar.

Food pairing: this wine pairs exceptionally well with starters, grilled fish, shellfish, Asian dishes and mould cheese
Serving suggestion: 10 – 12 °C

Varietal: 100% Gewürztraminer
Growing area: south-, southwest-facing hillside vineyards in Entiklar and Kurtatsch (260 - 400 m a.s.l.)
Soil: chalk gravel moraine soil in Entiklar; loamy soil between Kurtatsch and Tramin
Training system: guyot; 6,000 – 7,000 vines / hectare
Yield: 40 –50 hl / hectare
Age of vines: up to 25 years
Vinification: after 6 – 8 hours of maceration of the grapes, fermentation at a constant temperature of 20 °C in stainless steel tanks; maturation on fine lees for 6 months
Barrel: stainless steel tank
Ageing potential: 5 – 8 years



Alcohol: 15% by vol.
Acidity: 5.1 g / litre
Residual sugar: 7.5 g / litre

Release: May 2016