



T I E F E N B R U N N E R

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Turmhof

CABERNET SAUVIGNON *Turmhof*

2013

SÜDTIROL – ALTO ADIGE doc

Description: garnet red, with a fine bouquet of blackcurrants, blackberries, cranberries and black pepper. Full and broad on the palate with well-integrated tannins which give the wine force and structure. The rich full body with a good balance between ripe fruit and tannins emphasizes the long harmonious finish.

Food pairing: an excellent accompaniment to pork, veal, or beef, lamb, poultry, game, duck, as well as cheese.



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| Serving suggestion: | 17 – 18 °C |
| Varietal: | 100% Cabernet Sauvignon |
| Growing area: | southeast-facing hillside vineyards in Kurtatsch (230 – 320 m a.s.l.) |
| Soil: | chalk gravel moraine soil |
| Training system: | guyot; 7.000 vines / hectare |
| Yield: | 65 – 70 hl / hectare |
| Age of vines: | up to 15 years |
| Vinification: | fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in small and large oak casks for 8 months. |
| Barrel: | stainless steel tank, small and large oak cask |
| Ageing potential: | 5 – 7 years |
| Alcohol: | 13,5% by vol. |
| Acidity: | 5,0 g / litre |
| Residual sugar: | 2,7 g / litre |
| Release: | December 2014 |