



TIEFENBRUNNER

*Schlosskellerei Turmhof*

## CUVÉE „Lenticlarus“

CABERNET MERLOT

2010

SÜDTIROL – ALTO ADIGE / doc

**Description:** deep garnet red in color, this cuvee exhibits discreet aromas of blackberry and cassis. In flavor, it is silky-smooth with well-integrated tannins. This is a very complex wine, persistent in the throat with a juicy and salty finish.

**Food pairing:** excellent with braised or grilled red meat, lamb or game, as well as aged cheeses

*Serving suggestion: 17 – 18 °C*

<b>Varietal:</b>	55 % Cabernet und 45% Merlot
<b>Growing area:</b>	Cabernet from south-facing hillside vineyards and Merlot from southeast-facing sites in Entiklar (280 - 310 m a.s.l.)
<b>Soil:</b>	chalk gravel moraine soil
<b>Method of cultivation:</b>	guyot; 5,500 – 7,500 vines / hectare
<b>Yield:</b>	35 – 50 hl / hectare
<b>Age of vines:</b>	up to 22 years
<b>Vinification:</b>	fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in barriques for 12 months; blending of the varieties; further ageing in large oak casks for 6 months and for one year in the bottle
<b>Barrel:</b>	stainless steel tank, barrique (french oak, 45% new), large oak cask
<b>Ageing potential:</b>	8 – 10 years

**Alcohol:** 14% by vol.

**Acidity:** 5.1 g / litre

**Residual sugar:** 2.9 g / litre

**Release:** May 2013

