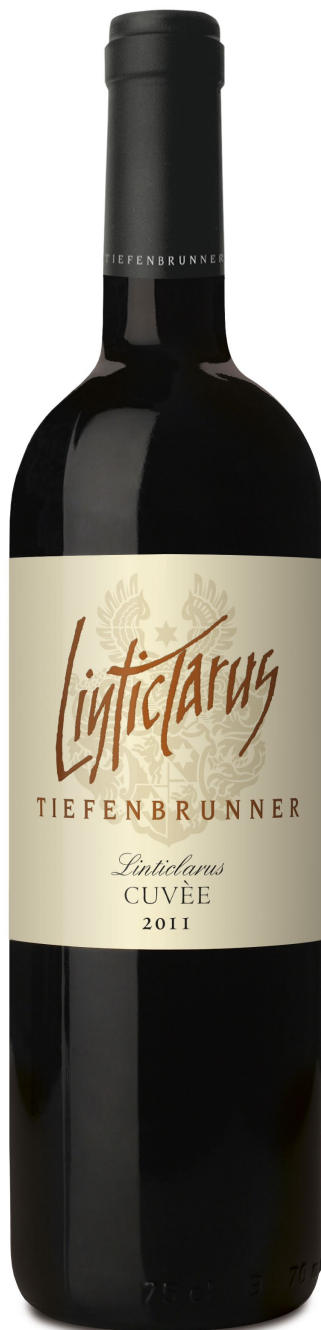




TIEFENBRUNNER

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Linticularus



CUVÉE *Linticularus*

CABERNET MERLOT

2011

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
Varietal:	55% Cabernet and 45% Merlot
Growing area:	Cabernet from south-facing hillside vineyards and Merlot from southeast-facing sites in Entiklar (280 – 310 m a.s.l.)
Soil:	chalk gravel moraine soil
Training system:	guyot; 5.500 – 7.500 vines / hectare
Yield:	35 – 50 hl / hectare
Age of vines:	up to 24 years
Vinification:	fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in barriques for 12 months; blending of the varietals; further ageing in large oak casks for 6 months and for one year in the bottle
Barrel:	stainless steel tank, barrique (french oak, 45% new), large oak cask
Ageing potential:	10 – 12 years
Alcohol:	14% by vol.
Acidity:	5,3 g / litre
Residual sugar:	3,7 g / litre
Release:	May 2014