



TIEFENBRUNNER

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Linticlarus

CUVÉE "*Linticlarus*"

CABERNET MERLOT

2013

SÜDTIROL - ALTO ADIGE doc

Description: deep garnet red in color, this cuvee exhibits discreet aromas of blackberry and cassia. 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 und 45% Merlot
Growing area:	Cabernet from south-facing hillside vineyards and Merlot from southeast-facing sites in Entiklar (280 - 300 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 varieties; further ageing in large oak casks for 6 months and for two years in the bottle
Barrel:	stainless steel tank, barrique (french oak, 45% new), large oak cask
Ageing potential:	8 – 10 years
Alcohol:	14% by vol.
Acidity:	5.1 g / litre
Residual sugar:	1.2 g / litre
Release:	May 2016

