



TIEFENBRUNNER

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Südtirol DOC
2015



Selection

LINTICLARUS

Cuvée Riserva
Cabernet-Merlot

DESCRIPTION

This cuvée has a beautiful dark, garnet-red color and an intensive scent of flowers, blackberries and blackcurrants. The powerfully structured body and fine tannins give lasting support to the bouquet on the palate and ensure a long, juicy finish.

SOIL CONDITIONS

Highly loamy sand with a high limestone content dominate the loose and very deep morainic soil

HARVEST AND VINIFICATION

The grapes are finely harvested by hand and then gently destemmed. The alcoholic fermentation follows for about 12 days: in this period it is necessary to proceed with pushing down up to four times daily. Then the malolactic fermentation and a subsequent 12 months ageing take place in barrique (40% to 50% new wood). At this point the blending of wines obtained by Cabernet Sauvignon and Merlot vine varieties is carried out. Lastly this Cuvée rests for six months in large wooden casks before the final stop in bottle.

INFO



50 % Cabernet Sauvignon
50 % Merlot



Braised/grilled red meat, lamb or game, aged cheeses



62.6 – 64.4 °F
17 - 18 °C



Hillside vineyards in Niclara
Cabernet S. > S, Merlot > SE
853 to 984 feet | 260 to 300 m



Guyot
2630 3156 vines acre 6,500 7800 v.ha
Year of planting: 1993 and later



356 to 400 gallons (UK) per acre
40 to 45 hl per hectare



6,900



Alcohol = 14 % byVol
Acidity = 5.3 g/liter
Residual sugar = 0.6 g/liter



8 to 10 years