



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

+39 0471 88 04 33

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Alto Adige - DOC - South Tyrol  
2020



Classic

MERUS

Gewürztraminer

DESCRIPTION

This Gewürztraminer is luminous yellow to golden-yellow in color, with a pronounced bouquet of ripe grapes and candied fruits, accompanied by fine notes of honey, oriental spices, sage and rose petals. It is a full-bodied, harmonious wine with a lasting finish.



100 % Gewürztraminer



Aperitif! Asian cuisine, shellfish, goose liver pâté



50.0 - 53.6 °F  
10 - 12 °C



Hillside vineyards in Cortaccia / Niclara  
South-/southeastern exposure  
853 to 1,541 feet | 260 to 470 m



Pergola and guyot  
1,416-2,832 vines/acre|3,500-7,000 v./ha  
Year of planting: 1982 and later



578 to 667 gallons (UK) per acre  
65 to 75 hl per hectare



79,000



Alcohol = 14 % by vol  
Acidity = 4.7 g/liter  
Residual sugar = 4.3 g/liter

SOIL

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

VINIFICATION

Temperature-controlled fermentation at 68 °F (20 °C) for 10 days in concrete vats is followed by a four-month aging of the assemblage on the fine lees prior to bottling.

INFO



up to 3 years