



TIEFENBRUNNER



PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner
 Winemaker: Christof Tiefenbrunner and
 Stefan Rohregger
 Total acreage under vine: 60
 Estate founded: 1848
 Winery production: 800,000 Bottles
 Region: Trentino Alto-Adige
 Country: Italy

Feldmarschall von Fenner Müller-Thurgau Alto Adige DOC 2012

WINE DESCRIPTION

This beautifully crafted wine is made from 100% Müller-Thurgau. The vineyards sit on the high plateau of Fennberg, protected from the northerly winds and ripened in a unique microclimate. At an elevation of 3,300 feet above sea level, these are among the highest Müller-Thurgau vineyards in Europe. The wine is named after Franz Philipp Freiherr von Fenner zu Fennberg, founder of the Austrian Kaiserjäger (soldiers of the Austrian emperor), who once used this picturesque Hofstatt as a summer residence.

TASTING NOTES

Light straw in color, the Feldmarschall offers intense aromas of stone fruits and crisp green apples with scents of jasmine and sage. On the palate, this beautifully balanced wine displays a rich minerality and zesty acidity that results in incredible finesse.

FOOD PAIRING

Extremely elegant and refined, the Feldmarschall pairs well with a vast array of lighter seafood dishes, especially oysters and sashimi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	The Favogna-Fennberg-Hofstatt vineyard
Vineyard size:	7 acres
Soil composition:	Calcareous, Silty Sandy-Loam and Gravel
Training method:	Single-Guyot
Elevation:	3,300 feet
Vines/acre:	3,400
Yield/acre:	2.8 tons
Exposure:	Southern
Year vineyard planted:	1988-2010
Harvest time:	October
First vintage of this wine:	1973
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Müller-Thurgau
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8-12 days
Fermentation temperature:	66-70 °F
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	25-70 HL
Age of aging container:	1-40 years
Length of aging before bottling:	11 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	4.1 g/L
Acidity:	6.6 g/L
Dry extract:	26.7 g/L

