



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

**Turmhof Lagrein Alto Adige DOC 2012**

**WINE DESCRIPTION**

Castel Turmhof Lagrein is named after the estate castle which dates back to the 12th century. The wine is made from 100% Lagrein, grown on choice slopes of the estate vineyards. The wine is fermented in stainless steel, and then aged to perfection in French barriques and oak casks.

**TASTING NOTES**

Deep garnet in color, this wine is bursting with ripe dark cherry and blackberry aromas with mocha undertones. On the palate, the soft tannins and vibrant acidity make this wine quite versatile.

**FOOD PAIRING**

Pair with roasted beet, blue cheese and toasted walnut salad or grilled pork chops topped with caramelized apples.

**VINEYARD & PRODUCTION INFO**

Production area/appellation:	Alto Adige DOC
Vineyard name:	The Castel Turmhof vineyard
Vineyard size:	10 acres
Soil composition:	Calcareous, Silty-Loam and Gravel
Training method:	Pergola and Single-Guyot
Elevation:	860-1,250 feet
Vines/acre:	1,400-2,600
Yield/acre:	4.0 tons
Exposure:	Southeastern / Southern
Harvest time:	September
First vintage of this wine:	1986
Bottles produced of this wine:	50,000

**WINEMAKING & AGING**

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Casks
Size of aging container:	Barriques: 225 L; Casks: 40-50 HL
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	2 months

**ANALYTICAL DATA**

Alcohol:	13.5 %
pH level:	3.9
Residual sugar:	2.9 g/L
Acidity:	5.1 g/L
Dry extract:	29.8 g/L

