



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



Merus Gewürztraminer Alto Adige DOC 2013

WINE DESCRIPTION

This most ancient grape of the region is treated to some careful vinification that preserves its true varietal character. Grown on hillsides surrounding the villages of Entiklar and Kurtatsch, not far from the winery itself, the Gewürztraminer is allowed to get perfectly ripe. Vinified in a combination of stainless steel tanks and cement vats, the wine is matured on the fine lees for extra depth of character. The stainless steel preserves freshness while the cement allows the wine to breathe naturally. The final blend is a classic example of this variety.

TASTING NOTES

Medium lemon in color with golden hues, this wine has aromas of stone fruits like peaches and apricots complemented by notes of honey, rose petals, candied fruits, cloves, and allspice. This is a fuller-bodied white with a long finish.

FOOD PAIRING

This wine is particularly well suited to pair with the cuisines of Southeast Asia, as well as lobster and other shellfish, and even foie gras.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	16 acres
Soil composition:	Calcareous, Silty Sandy-Loam and Gravel
Training method:	Pergola and Single-Guyot
Elevation:	858-1,551 feet
Vines/acre:	1,400-2,800
Yield/acre:	4.0 tons
Exposure:	Southeastern
Year vineyard planted:	1978-2008
Harvest time:	September-October
First vintage of this wine:	1970
Bottles produced of this wine:	80,000

WINEMAKING & AGING

Varietal composition:	100% Gewürztraminer
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-10 days
Fermentation temperature:	66-70 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	5.8 g/L
Acidity:	5.1 g/L
Dry extract:	25.0 g/L