



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

Linticlarus Lagrein Riserva Alto Adige DOC 2011

WINE DESCRIPTION

The Linticlarus Selection line includes the premium wines of the Tiefenbrunner Estate Winery, which are produced only in exceptional vintages. The name "Linticlarus" is taken from the name of the former Roman fortress "castrum linticlar" in Entklar. The goal of this selection is to combine the highest potential of both the vineyard and the vintner's art to produce inimitable, world-class wines.

TASTING NOTES

This native South Tyrolean wine is deep ruby in color and exhibits aromas of black cherries, wild berries, and tart plums with rich, dark chocolate and vanilla notes. The smooth, finely-grained tannins give structure to the wine and are accompanied by relatively high acidity leading to a bright finish.

FOOD PAIRING

This rustic red is the perfect partner to a hearty bowl of Spezzatino di Manzo, or Italian beef stew. Mangia!

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	3 acres
Soil composition:	Calcareous and Gravel
Training method:	Guyot
Elevation:	759-1,089 feet
Vines/acre:	2,600
Yield/acre:	2.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1994
Harvest time:	September
First vintage of this wine:	1997
Bottles produced of this wine:	7,500

WINEMAKING & AGING

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.8
Residual sugar:	3.5 g/L
Acidity:	5.2 g/L
Dry extract:	33.7 g/L

