



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 Sauvignon Blanc Alto Adige DOC 2014

WINE DESCRIPTION

This handcrafted Sauvignon Blanc comes from two separate areas—at different altitudes and with different soils—each making their own contribution to the final wine. The chalky, glacial soils in Kurtatsch provide structure and minerality while the sandy, loam soils of Völser Aicha allow for development of the classic floral and herbal qualities. A portion (30%) of the wine is matured in large oak casks on the fine lees for six months to add complexity, while a multi vessel approach (steel, wood, and cement) to aging adds roundness and balance.

TASTING NOTES

This Sauvignon is brilliant lemon yellow with green reflections. The wine offers complex aromas of citrus, fresh cut grass, sage, and mint, while the wine’s minerality and refreshing acidity are evident on the palate.

FOOD PAIRING

A perfect choice for full flavored garden salads topped with goat cheese, grilled asparagus, seafood antipasti, or lump crab cakes with lemon drizzle.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	9 acres
Soil composition:	Calcareous, Silty Sandy-Loam and Gravel
Training method:	Guyot
Elevation:	1,320-2,310 feet
Vines/acre:	2,800
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern / Southwestern
Year vineyard planted:	1992-2008
Harvest time:	September
First vintage of this wine:	1988
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8-14 days
Fermentation temperature:	66-70 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels, Stainless steel tanks, and Cement vats
Length of aging before bottling:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.3
Residual sugar:	2.5 g/L
Acidity:	6.5 g/L
Dry extract:	20.0 g/L

