



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 2015

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.

ABOUT THE VINEYARD

The striking red soil is characterized by heterogeneous glacier moraine rock. At the middle levels, silty-loamy sand predominates, with some white and red marble as well as porphyry and granite foundlings. Dolomite and limestone are found in the deeper horizons. The soil's high salto content contributes to the fruit and herb aromas.

WINE PRODUCTION

The exposed site at 3,280 feet above sea-level and the weather pattern call for harvesting in two to four passes with strict selection for optimum maturity of the grapes. After a short maceration period, the grapes are gently pressed. One half is left to ferment in a large wooden barrel and one half in a stainless steel tank, all without the use of added yeast. The young wine is then allowed to rest on the fine lees for just under a year. After bottling, the wine spends another six months maturing in the bottle. To preserve the full aromatic spectrum, the wine bottles are closed with a screw top.

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, Rocky, Silt, Sand, Gravel, and Clay-Loam
Training method:	Guyot
Elevation:	3,300 feet
Vines/acre:	3,400
Yield/acre:	1.7 tons
Exposure:	Southern
Year vineyard planted:	1987 and later
Average Vine Age:	20
Harvest time:	Mid of October to beginning of November
First vintage of this wine:	1974
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Müller-Thurgau
Prefermentation technique:	Cold maceration
Time on its skins:	6 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-20 days
Fermentation temperature:	65-68 °F
Maceration technique:	Extended Skin Contact

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Length of maceration:	6 hours days
Fining agent:	Vegan
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	15-75 hl
Age of aging container:	1-40 years
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.3
Residual sugar:	3.6 g/L
Acidity:	6.7 g/L