



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 2016

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.

WINE PRODUCTION

After six to eight hours maceration on the skins, there follows fermentation in steel tanks at a temperature of 68 °F. Thereafter 50 % of the wine is aged for six months in large oak casks on the first lees, with regular stirring. The other 50 % is fermented for the same period in stainless steel tanks and matured on the fine lees.

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:	5 acres
Soil composition:	Calcareous, Silt, Sand, and Gravel
Training method:	Guyot
Elevation:	1,312-2,296 feet
Vines/acre:	2,420-2830
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern / Southwestern
Year vineyard planted:	1992 and later
Average Vine Age:	15
Harvest time:	Mid of September to beginning of October
First vintage of this wine:	1988
Bottles produced of this wine:	17,000

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Prefermentation technique:	Cold maceration
Time on its skins:	6 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-15 days
Fermentation temperature:	65-68 °F
Maceration technique:	Extended Skin Contact
Length of maceration:	6 hours days
Fining agent:	Vegan
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	15 to 75 hl
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.4
Residual sugar:	1.6 g/L
Acidity:	0.2 g/L



