



TIEFENBRUNNER



PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner
 Winemaker: Christof Tiefenbrunner and
 Stefan Rohregger
 Total acreage under vine: 60
 Estate founded: 1848
 Winery production: 20,000 Bottles
 Region: Trentino Alto-Adige
 Country: Italy

Tiefenbrunner Feldmarschall von Fenner 2001

WINE DESCRIPTION

This beautifully crafted wine is made from 100% Müller Thurgau grown at the incredible altitude of 3,280 feet above sea level, in one of the highest vineyards in Europe. The grapes are harvested in October and fermented in temperature-controlled stainless steel tanks. In order to obtain greater structure and more complex flavors, the wine remains on the lees until February.

TASTING NOTES

Feldmarschall offers intense aromas of sage and jasmine on the nose. The typical varietal aromas of apricot, citrus, green apple, and pomegranate are beautifully balanced with a rich minerality and a zesty acidity that lend this wine incredible finesse. Ex

FOOD PAIRING

Extremely elegant and refined, Feldmarschall is a wonderful companion to all sorts of appetizers, from bacon-wrapped grilled shrimp to layered couscous dishes, roast veal or stuffed cornish game hens.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	A high plain in Fennberg
Soil composition:	Alluvial, loam and moranic (glacial) deposits
Training method:	Guyot
Elevation:	over 3,300 feet
Vines/acre:	3,200
Yield/acre:	3.6 tons
Exposure:	Southern
Year vineyard planted:	1988
Harvest time:	October
First vintage of this wine:	1973
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Muller Thurgau
Fermentation container:	Stainless steel tanks
Fermentation temperature:	68-71 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	Minimal

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Residual sugar:	3 g/L
Acidity:	6.4 g/L
Dry extract:	24.2 g/L