



TIEFENBRUNNER



PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner
 Winemaker: Christof Tiefenbrunner and Stefan Rohregger
 Total acreage under vine: 60
 Estate founded: 1848
 Winery production: 7,500 Bottles
 Region: Trentino Alto-Adige
 Country: Italy

Tiefenbrunner Linticlarus Lagrein Riserva 2019

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 lenticlar" in Entiklar. 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.

Fermentation on the skins in stainless steel tanks is followed by malolactic fermentation and a 12-month aging period in small oaken barrels. After a further six months in large wooden casks, the wine ages for another year in the bottle.

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 Bolognese, or Italian beef stew. Mangia!

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	3
Soil composition:	Calcareous, Sand, and Gravel
Training method:	Guyot
Elevation:	755-820 feet
Vines/acre:	2,600
Yield/acre:	2.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1994 and later
Harvest time:	Beginning of October
First vintage of this wine:	1997
Bottles produced of this wine:	7,500
Average Wine Age:	19

WINEMAKING & AGING

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79-86 °F
Maceration technique:	Punchdown
Length of maceration:	5 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barriques
Size of aging container:	2.25 hl
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12 months
Time on its skins:	14 days

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.62
Residual sugar:	0.9 g/L
Acidity:	5.1 g/L
Dry extract:	33.1 g/L

