



TIEFENBRUNNER



## PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner  
 Winemaker: Christof Tiefenbrunner and  
 Stefan Rohregger  
 Total acreage under vine: 60  
 Estate founded: 1848  
 Winery production: 30,000 Bottles  
 Region: Trentino Alto-Adige  
 Country: Italy

## Tiefenbrunner Turmhof Lagrein 2020

### WINE DESCRIPTION

TURMHOF Lagrein is named after the estate castle which dates back to the 12th century. The wine is made from 100% Lagrein, grown on choice slopes of the estate vineyards. The wine is fermented in stainless steel, and then aged to perfection in French barriques and large oak casks.

Fermentation on the skins in stainless steel tanks is followed by malolactic fermentation, then the wine ages for another eight months in large wooden casks and small wooden barrels.

### TASTING NOTES

Deep garnet in color, this wine is bursting with ripe dark cherry, blackberry and violets aromas with mocha undertones. On the palate, the soft tannins and vibrant acidity make this wine quite versatile.

### FOOD PAIRING

Pair with roasted beet, blue cheese and toasted walnut salad or grilled pork chops topped with caramelized apples.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	13
Soil composition:	Calcareous, Sand, and Gravel
Training method:	Pergola/Arbor-trained Guyot
Elevation:	750-1,150 feet
Vines/acre:	1,400-2,800
Yield/acre:	4 tons
Exposure:	Southeastern
Year vineyard planted:	1967 and later
Harvest time:	End of September
First vintage of this wine:	1969
Bottles produced of this wine:	30,000
Average Wine Age:	21

### WINEMAKING & AGING

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-14 days
Fermentation temperature:	79-86 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barriques and Barrels
Size of aging container:	2.25 to 40 hl
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	4 months
Time on its skins:	10 to 14 days
Total SO2:	62 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.79
Residual sugar:	2.1 g/L
Acidity:	5.1 g/L
Dry extract:	31.8 g/L