Tiefenbrunner

Italy - Trentino-Alto Adige - Cortaccia sulla Strada del Vino (BZ)



VIGNA RACHTL SAUVIGNON ALTO ADIGE RISERVA

100% Sauvignon Blanc

Production area: Aica di Sotto, hamlet of Fiè allo Sciliar, at 590-630 m a.s.l. Vineyard exposure southeast
Terrain: negli strati più superficiali prevale la sabbia a medio contenuto di limo con alti tenori salini ed un basso contenuto di humus. Una peculiarità è la presenza di porfido grigio. Negli strati più bassi predomina la polvere di roccia sabbiosa calcarea
Harvest: manual
Vinification: this Sauvignon Blanc is harvested at full maturity as it surprisingly retains its acidity. After an eight- to 12-hour maceration and gentle crushing, half of the must is put to ferment in tonneau, the other half in large wooden barrels where alcoholic fermentation takes place and where the wine remains for nearly a year. It is this process that gives Sauvignon Blanc Reserve Rachtl all its structure and smoothness. In order not to alter its mineral notes, malolactic fermentation should be carefully avoided at this stage
Refinement: the two parts are reassembled in steel drums where the wine is clarified naturally for six months. Once bottled, it ages for another 12 months in bottle
Color: giallo paglierino con riflessi verdi
Fragrance: initial mineral hints of flint, graphite and schist, slowly fruity nuances of hay and exotic fruits prevail
Flavor: envelops the palate in a chase of intense and velvety taste sensations in perfect harmony with the acidity, and which is confirmed by a strong and persistent aftertaste
Alcoholic Grade: 14% vol

WEINGUT | TENUTA

TIEFENBRUNNER

Schlosskellerei Turmhof



Ownership/Founders Christof Tiefenbrunner / Herbert Tiefenbrunner
Start of Activity 1848
Vitiviniculture Traditional
Hectares 25 + 55
Bottles produced 600.000

Tiefenbrunner fully represents the history of winemaking in South Tyrol: the "Linticlar" estate is the first mentioned in official records dating back to 1225; in 1848, the Turmhof was entered in the commercial register as a winery, making it one of the oldest in all of South Tyrol. Herbert Tiefenbrunner, who approached the art of winemaking at the age of 15, started his own bottling business in 1943, aided by his wife Hilde. In 2000 Christof and his wife Sabine, the fifth generation of the Tiefenbrunner family, took over full management of the estate and today they are also supported by their two children Anna and Johannes. The estate covers 25 hectares in Niclara, Cortaccia and Magrè, between 250 and 1,000 meters above sea level; it also can rely on grapes from 55 hectares of historic vintners. The mild climate, slightly clayey soils with a high lime content are the perfect basis for vineyard development that are located on the western

slope of the Bassa Atesina, benefiting from optimal microclimates and exposures. The flagship of the winery is the vineyard at 1,000 meters on Mount Favogna where the Feldmarschall von Fenner, the highest Müller- Thurgau planted vineyard in Europe, originates, confirming Tiefenbrunner's great skill and foresight as one of South Tyrol's leading wine interpreters.