



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 Chardonnay Alto Adige DOC 2018

WINE DESCRIPTION

The wines from this historic, family-owned estate are some of the best expressions of the Alto Adige region. This Alto Adige classic is made from 100% estate-grown Chardonnay, which is vinified in stainless steel tanks to preserve all of its fresh and fruit-forward aromas.

WINE PRODUCTION

Temperature-controlled fermentation at 64.5-68 °F in steel tanks is followed by a four-month aging on the fine lees in concrete vats prior to bottling.

TASTING NOTES

Pale lemon in color, this wine has aromas of citrus fruits and fresh pears, which give way to subtle herbal and almond notes. On the palate, this youthful wine is pure and clean with crisp acidity and a lingering finish.

FOOD PAIRING

Fresh citrus flavors and bright acidity make this wine a refreshing counterpoint to creamy risotto or rich, buttery sablefish.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	10 acres
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	688-1,312 feet
Vines/acre:	1,400-2,800
Yield/acre:	4.4 tons
Exposure:	Eastern / Southeastern
Year vineyard planted:	1981
Average Vine Age:	18
Harvest time:	Beginning to middle of September
First vintage of this wine:	1983
Bottles produced of this wine:	45,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-14 days
Fermentation temperature:	65-68 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks and Cement vats
Size of aging container:	25 to 300 hl
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.6 g/L
Acidity:	5.8 g/L

