



TIEFENBRUNNER

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South Tyrol DOC  
2015



Selection

Vigna

RACHTL

Sauvignon Blanc Riserva



100 % Sauvignon Blanc



Aica di Sotto, frazione di Fiè allo Sciliar  
South-eastern exposure



1,935 to 2,066 feet  
590 to 630 m



1.0 acre  
0.4 hectare



Seafood, crustaceans and fish, pork and  
poultry, rice dishes



50.0 – 53.6 °F  
10 - 12 °C



Guyot  
3,240 vines per acre | 8,000 vines per ha  
Year of planting: 1996 and later



356 gallons (UK) per acre  
40 hl per hectare



2,200



Alcohol = 14 % byVol  
Acidity = 6.5 g/l  
Residual sugar = 1 g/l



10 years and more

DESCRIPTION

Our elegant RACHTL Sauvignon Blanc Riserva at first presents itself with restraint before revealing its complex potential in the glass. The initial minerally aromatic structure comprising flint, graphite and slate is gradually overlaid by fruity notes of dry hay and exotic fruit. This delicate and harmonious wine, with its bright straw yellow color with greenish reflexes pampers the palate with a clean, fresh acidity and succulently salty taste and has a persistent finish.

SOIL CONDITIONS AND INFLUENCE ON THE WINE

The topsoil comprises moderately silty sand with high salt levels and low humus content. A striking feature of the site is the presence of gray porphyry. The deeper soil horizons are dominated by sandy limestone rock flour. The geology of the site gives the wine its specific character: minerally flint nuances on the nose and salty-minerally on the palate with a clean and fresh acidity.

HARVEST AND VINIFICATION

The Sauvignon Blanc grapes are harvested at full maturity, when the acidity levels are still remarkably high. After a maceration period lasting eight to twelve hours, the berries are gently pressed. For alcoholic fermentation, one half of the must is placed in tonneaux barrels and the other half in big wooden barrels, where the young wine remains for almost a year. This process gives the RACHTL Sauvignon Blanc Riserva its smoothness and structure. To maintain the minerality of the wine, care is taken to avoid malolactic fermentation during this period. The assemblage then spends six months in a stainless steel tank for natural clarification. Finally, the wine is allowed to mature for a further twelve months in the bottle.

INFO

