



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2021



Selection

Vigna

# TOREN Secundo

Cabernet Sauvignon Riserva



100 % Cabernet Sauvignon



Niclara, part of Cortaccia sulla Strada del Vino  
Southern exposure



886 to 1,050 feet  
270 to 320 m



1.48 acres  
0.6 hectare



Game, steaks and roast beef, mature cheese



60.8 - 64.4 °F  
16 - 18 °C



Guyot, cordon system  
3,645 vines per acre | 9,000 vines per ha  
Year of planting: 1987 and later



25 to 30 hl per hectare



1,200



Alcohol = 14.0 % by vol  
Acidity = 5.3 g/liter  
Residual sugar = 1.0 g/liter



20 years and more

## DESCRIPTION

The Vigna TOREN Cabernet Sauvignon Riserva SECUNDO emerges as the younger sibling of our single-vineyard Vigna TOREN Cabernet Sauvignon Riserva. This distinctive interpretation was born from the climatic challenges of the 2021 vintage, resulting in a wine that impresses with its finesse while capturing the elegance and expressive nature of the Cabernet Sauvignon grape in its purest form. Deep garnet in color, this Riserva opens with refined aromas of fresh tobacco alongside red and black forest berries. On the palate, well-integrated spice, supple tannins, and a delicate acidity create a harmonious structure, shaped by extended aging. A long, vibrant finish enhances the wine's complexity, leaving a lasting impression of freshness and depth.

## SOIL CONDITIONS AND INFLUENCE ON THE WINE

The vineyard's high limestone gravel content defines the clay-heavy sandy soil, which plays a crucial role in the wine's character. The significant sand component allows for rapid warming and slow cooling of the soil, promoting optimal ripening conditions. Meanwhile, the deep-reaching roots ensure a steady supply of nutrients, fostering wines that showcase precision, elegance, and a strong sense of place.

## HARVEST AND VINIFICATION

After harvest, the TOREN SECUNDO grapes are carefully destemmed and selected to remove any green material. Fermentation takes place over a three-week maceration period, allowing for optimal extraction. The wine then undergoes malolactic fermentation during its one-year aging process in barrique, followed by an additional six months of maturation in tank. Finally, after bottling, it rests for another two years, ensuring its full development before release.

## INFO

