

MÜLLER THURGAU

DOC 2021

VARIETAL: Müller Thurgau

AGE OF VINES: 5 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2022 – 2024

YIELD: 80 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.1 g/l

Contains sulphites

» The müller thurgau grape has adapted to our rigid mountain climate but its wine reveals surprisingly Mediterranean hints of sun-blessed sage leaves. «

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINIFICATION

Destemming of ripe, healthy grapes, after which the must was pressed, and then naturally clarified; fermentation at a controlled temperature of 16 °C, 3-months ageing on the fine lees in stainless steel.

VINEYARD

East-facing vineyard slope situated at 550 – 650 meters above sea level. Mineral-rich conglomerates on chalky gravel and porphyry foundation.

TASTING NOTES

- bright yellow-green
- aromas of peach, nutmeg and elderberry
- juicy, round and balanced, aromatic on the finish

RECOMMENDATION

This wine should be paired with light appetizers, poached or sautéed fish, or enjoyed as an aperitif.

