

MÜLLER THURGAU

DOC 2023

VARIETAL: Müller Thurgau

AGE OF VINES: 5 – 30 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 1 – 3 years

YIELD: 80 hl/ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.0 g/l

Contains sulphites



VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are situated on east-facing slopes at an altitude of 550 to 650 meters above sea level. The soil is a combination of mineral-rich marl, limestone gravel, and porphyry rock.

VINIFICATION

Vinification begins with destemming ripe and healthy grapes, followed by pressing and natural must clarification. Fermentation then takes place at a controlled temperature of 16 °C, followed by 3 months of ageing on the fine lees in stainless steel tanks.

TASTING NOTES

- bright yellow-green color
- aromas of peach, nutmeg, and elderberry
- uicy, round, and balanced, with an aromatic finish

RECOMMENDATION

Müller Thurgau is the perfect summer wine due to its low alcohol content and fresh, spicy character. It pairs well as an aperitif or with light starters, boiled, and fried fish.