

MÜLLER THURGAU

DOC 2018

VARIETAL: Müller Thurgau

AGE OF VINES: 6 – 21 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2020

YIELD: 80 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.6 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

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.

AWARDS

WINE ENTHUSIAST: – 2012: Best Buy

WINE & SPIRITS – 2010: Best Buy

VINUM – 2015: 16 p.