

MÜLLER THURGAU

DOC 2022

VARIETAL: Müller Thurgau

AGE OF VINES: 5 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2023 – 2025

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 of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

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.

