

# MURI-GRIES®



## ALTO ADIGE WHITE ABTEI MURI DOC 2012

### THE NOBLE BURGUNDIAN

#### Goes well with

breast of veal, fried fillet of veal, roast rabbit, braised meat dishes, poultry and pheasant, grilled octopus, lobster, ripe cheeses...

**Drinking temperature:** 12 - 14°C

**Best consumed:** within 5 years

#### Wine

**Grape variety:** Pinot Bianco (70%) and Pinot Grigio (30%)

**Colour:** intensive golden yellow

**Aroma:** ripe aromas with quinces, ripe grapes, some straw and hay, acacia honey, butter and caramel

**Taste:** elegant with balanced acidic base, very salty and minerally, full and playful, invitingly drinkable, elegant, long finish; with the basic structure of a white Burgundy, the Abtei Muri White is a successful interpretation of a great white wine cuvée

#### Vineyards

Eppan Berg, 500-630 m above sea level

Soils on calcareous till, facing east-south

Vines up to 30 years old, vine training with guyot

#### Vinification

temperature-controlled fermentation of the late-harvested, fully ripe grapes in stainless steel tanks for 8 days, maturation to 100% for one year in large wooden barrels

**Alcohol:** 13,50 % Vol.

**Total acidity:** 6,10 g/l

**Residual sugar:** 4,70 g/l