

MURI-GRIES®



ALTO ADIGE MÜLLER THURGAU DOC 2013

THE STRAIGHTFORWARD ONE

Goes well with

starters, snacks and finger food with fish and meat, crustaceans and fresh cheeses...

Drinking temperature: 10-12°C

Best consumed: within 3 years

Wine

Grape variety: Müller Thurgau

Colour: pale straw yellow with lightly green nuances

Aroma: intensively aromatic with nutmeg notes, peppery, aromas of elderflower and acacia

Taste: elegant with youthful freshness and pleasant acidity, playful and invitingly drinkable, salty and minerally, light and long in the finish

Vineyards

Eppan Berg, 500 m above sea level

Soils on calcareous till, facing east-south

Vines up to 30 years old

Vine training with guyot and pergel

Vinification

Must fermentation in stainless steel, temperature-controlled at 19°C for one week; maturation in stainless steel barrels

Alcohol: 13 % Vol.

Total acidity: 5,80 g/l

Residual sugar: 3,70 g/l