



Müller Thurgau (a hybrid of Riesling and Madeleine Royal crossed in 1882 in Geisenheim, Germany) came to Alto Adige in the first decades of the twentieth century, where it is among the lively, quaffable, lightly aromatic white wines. A pleasant tone of nutmeg that varies in intensity depending upon the vineyard location is typical of the variety. The Müller Thurgau zones around Kurtatsch are found for the most part on exposed mountain slopes (Hofstatt and Graun – up to 900 m.a.s.l./3,000 ft.a.s.l.) where the large temperature differences between day and night lend the grapes a distinct aroma.

This wine, which is both spicy and lively, is reminiscent of a freshly mown Alpine meadow. The high mountain acidity is harmoniously interwoven with fruitiness, yielding flavors of yellow peaches, honey, nutmeg blossoms, hazel nuts, and peach blossom tea.

Alto Adige Müller Thurgau DOC 2015

GRAPE VARIETIES

Müller Thurgau

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks; should be drunk young, 1 to 1½ years.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

An aromatic, light white wine; greenish-yellow to straw yellow; elegant aroma of muscat and elderflower; dry, slightly aromatic, elegant with firm structure.

GASTRONOMY

Excellent as an aperitif, or with grilled or fried shellfish.

Serving temperature 10–11 °C

AVAILABLE FORMATS

75 cl

AWARDS

Alto Adige Müller Thurgau 2014: Award Quality/Price (Bere bene Gambero Rosso 2016)

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