



Müller Thurgau Alto Adige Valle Isarco DOC



WINE DESCRIPTION

Müller Thurgau is one of the most planted variety in Germany, Austria and Northern Italy, especially Alto Adige. The varietal was named after Professor Hermann Müller (1850-1927) from the Swiss canton Thurgau, who bred it at the research institute in Geisenheim (Germany) in 1882.

TASTING NOTES

Bright straw-yellow colour with greenish shimmer. Intense bouquet of white peach, minerals, lemon and white flowers, with delicate spicy tones and impressions of nutmeg. The taste is fresh, vibrant and aromatic, with dominant flavors of peach and lemon and a long pleasant mineral finish.

FOOD PAIRING

Ideal with appetizers, light starters, boiled and grilled fish. Excellent with Asian cuisine, especially Thai and Malaysian fish recipes, like Laska soup.

VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	0,9 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	650 m a.s.l.
Vines/Acre:	7,100/Ha
Yield/Acre:	72 Hl/Ha
Exposure:	South-west
Age:	15 years
Harvest time:	Hand picking/end of October
First vintage:	1924
Production:	8,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Müller Thurgau
Fermentation container:	Stainless steel
Type of aging container:	Stainless steel
Length of aging:	6 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	4 g/L
Acidity:	5.8 g/L
Dry extract:	22.8 g/L

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total acreage of vine: 19
Winery Production: 70,000 bottles
Region: Alto Adige

