

KELLEREI
BOZEN

CANTINA · WINERY



MÜLLER THURGAU

EISACKTALER

Südtirol · Alto Adige DOC

Müller Thurgau, a popular variety named after Hermann Müller as the man who produced the hybrid, yields fresh and aromatic wines with a pleasant lively opulence.

Grape variety	Müller Thurgau (Riesling x Madeleine Royale hybrid)
Area of cultivation/ climate	High-elevation sites at the mouth of the Isarco Valley and on the Renon at 600 to 700 meters a.s.l.
Grape harvest	Middle of September to middle of October
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	Color: straw yellow with greenish hues Aroma: floral, delicate nutmeg note, aromatic, exotic fruits Taste: dry, crisp, lively, with a pleasant opulence
Food pairings	Light starters, asparagus, wine soup and fish, and also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	12,5 % vol*
Residual sugar	3,5 g/l*