



SOUTH TYROL
MÜLLER THURGAU
DOC 2011

Grape variety
Müller Thurgau

WINE

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

Recommended with

starters (snacks and finger food), fish and meat, crustaceans and fresh cheeses

Drinking temperature: 12-14°C

Best consumed: within 3 years

Alcohol: 13,00 % Vol.

Total acidity: 5,60 g/l

Residual sugar: 3,30 g/l

Estate | Monastery Wine Cellar
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