

ALTO ADIGE DOC

MÜLLER-THURGAU

2020



TASTING NOTES

Our Müller-Thurgau pours a pale straw yellow color with light green nuances. It is an intensely aromatic wine with typical notes of nutmeg as well as pepper, elderflower and acacia. On the palate the wine combines a fine elegance with youthful freshness and has a pleasant acidity. It is playful, salty and mineral, and light and long in the finish.

Best enjoyed well chilled with snacks and finger food, crustaceans and fresh cheese.

To enjoy this wine at its best, drink within 3 years.

Alcohol: 12,50 % vol.

Total acidity: 6,10 g/l

Residual sugar: 1,50 g/l

***The uncomplicated one.
Zesty, aromatic and
youthful.***

IN THE VINEYARD

The grapes for this wine grow at an altitude of approx. 500 m on chalk gravel soils in the vineyards of Appiano with their south-east exposition.

IN THE CELLAR

After temperature-controlled fermentation of the must in stainless steel tanks at 19°C for one week, the wine is aged in stainless steel.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

WWW.MURI-GRIES.COM