

Alto Adige
South-Tyrol
Müller Thurgau
DOC
2018
13,0 % by vol.

GRAPE VARIETY.

Müller Thurgau

VINEYARD LOCATION.

Kurtatsch (Penon, Hofstatt, and Graun)

CHARACTERISTICS.

An aromatic, light white wine

COLOR.

Greenish-yellow to straw yellow

TOTAL ACIDITY.

5,8 g./l.

RESIDUAL SUGAR.

1,6 g./l.

CELLARING POTENTIAL.

Should be drunk young, 1 to 2 years.

RECOMMENDED PAIRINGS.

As an aperitif, or with grilled or fried shellfish.

SERVING TEMPERATURE.

10–11° C. (50–52° F.)

ABOUT THE WINE.

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.



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Gen. Landw. Ges.**

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