

# Erste & Neue Muller Thurgau DOC – 2021

## Tech Specs

|                         |   |
|-------------------------|---|
| Type:                   | White Still Wine  |
| Ingredients:            | 100% Müller Thurgau   |
| Region/Subregion:       | Alto Adige, Caldaro   |
| Vegan?                  | Yes   |
| Sustainable?            | Yes   |
| ABV:                    | 12.5  |
| <b>A closer look...</b> |   |
| Total Production:       | 600 cases   |
| Vineyard:               | Terraces at challenging altitudes of up to 860 metres above sea level   |
| Soil:                   | East-facing vineyard slope situated at 550 ñ 650 meters above sea level. Mineral-rich conglomerates on chalky gravel and porphyry foundation.   |
| Age of Vines:           | 1997  |
| Vineyard Size:          | 16  |
| Climate:                | The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26. |
| Farming Methods:        | Sustainable farming using terraces system. Manual harvest during the last week of September. The grapes are placed in small wooden boxes and immediately taken to the cellar for fermentation, without using sulphites  |
| Fermentation Methods:   | Destemming of ripe, healthy grapes, after which the must was pressed, and then naturally clarified. Fermentation was at a controlled temperature of 16 ∞C, 3-months ageing on the fine lees in stainless steel.   |
| Winemaker:              | Alexandra Broiser   |
| Elveage:                | 3-months ageing on the fine lees in stainless steel.  |
| Fining/Filtration:      | Mechanical  |
| Residual Sugars:        | 2.5   |
| Acidity:                | 5.1 g/l   |
| SO2:                    | 60 mg/l   |

## All about this bottle

The Lively White with Floral Hints. The cross between Riesling and Madeleine Royal that brought success throughout the world brings forth especially lively, aromatic white wines in Alto Adige. In addition to its tones of nutmeg that are typical for the variety, depending upon its location, Müller Thurgau sometimes develops mineral-rich traits, floral aromas (lilac, geranium), citrus fruit, and black currants.. Fair'N Green Protocol FAIRiN GREEN means: Environmental protection and natural viticulture, Promoting biodiversity, Protection of natural resources, Fair wages and social commitment, Social responsibility, Preservation and promotion of the cultural landscape

Bright yellow-green, aromas of peach, nutmeg and elderberry, juicy, round and balanced, aromatic on the finish.



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