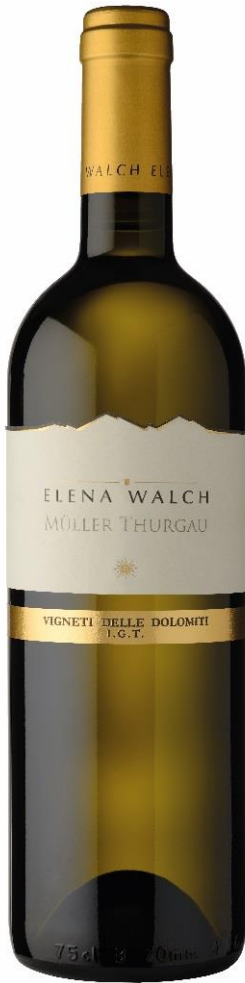

ELENA WALCH

Müller Thurgau 2020



VARIETY

100% Müller Thurgau

VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures, followed by a temperature controlled fermentation at 18°C in steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

The Müller Thurgau is persuasive with light straw yellow colour, pleasant aromas, discreet aromas of herbs, some nutmeg as well as slight notes of apricot. Enjoyable freshness, youthful acidity and delicate structure characterize the palate.

TERROIR

Southeastern and southwestern facing vineyards at medium altitudes between 350m and 650m a.s.l. on lime, clay and sand soils. Handpicked.

VINTAGE 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

FOOD PAIRING

Excellent as an aperitif and the ideal companion to seafood and flavoursome first courses.

Appellation: Vigneti delle Dolomiti IGT

Residual sugar: 3,6 g/L

Alcohol: 12,50 % Vol.

Aging: 3-4 years

Total acidity: 6,8 g/L

Availability: 0,75 l