



RITTERHOF

WEINGUT · TENUTA

MÜLLER THURGAU

WINE DENOMINATION

South Tyrolean Müller Thurgau DOC

GRAPE

Müller Thurgau

WINE GROWING AREA

The vines for this Müller Thurgau grow in the South Tyrolean Lowlands and on the southeast-facing slopes of the municipality of Kurtatsch. The grapes thrive at an altitude of 550 – 700 metres, in the gravel soil of the area.

HARVEST AND YIELD

The grapes for our Müller Thurgau reach perfect maturity in late September until mid October. The yield from these handpicked grapes is 70 hectolitres of wine per hectare.

VINIFICATION

Once delivered, the grapes immediately undergo a short maceration time and are then gently pressed, clarified and fermented in a stainless steel tank at a controlled temperature of 20°C.

WINE DESCRIPTION

This Müller Thurgau is distinguished by its fresh character and variety of flavours. Its floral aroma and subtle spicy taste of nutmeg, with a lively acidity, give this wine its special quality.

RECCOMENDED WITH

Our Müller Thurgau is ideal as an aperitif and goes well with fish and white meat.

