



MÜLLER THURGAU PETER ZEMMER



Grapes: Müller Thurgau (Riesling x Madeleine Royal) – Alto Adige DOC

Origin: This Müller Thurgau grows at an elevation of 800 m. (2,500 ft.) on well-arranged terraced slopes of the Lowlands. The favourable altitude of the vineyards on clay, calcareous gravel of moraine sediments, the gentle slope of the hillside, and ideal sunshine give the grapes of this varietal an excellent maturation.

Yield per hectare: 65 hl.

Vinification: The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a 6 - 8 hour long cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F) in stainless steel tanks.

Characteristic properties: A fruity, mineral white wine with prominent character.

Color: greenish-yellow to straw yellow

Bouquet: very fruity, slightly reminiscent of Muscat with spicy flowered scents

Flavor: elegant, dry, spicy, delicate acidity with a fine finish

Recommended pairings: Appetizers, white meats, and shellfish

Serving temperature: 10 – 12 °C (50 – 54 °F)

Cellaring: 3 – 5 years