



KUPELWIESER



## MÜLLER THURGAU „FRITZ“

**Grapes:** Müller Thurgau

**Origin:** This Müller Thurgau grows at an elevation of 500-800 m. (1,000 ft. - 1,600 ft.) on well-arranged terraced slopes in the 'Lowlands' of Alto Adige. The favourable location of the vineyards, the gentle slope of the hillside, and ideal sunshine give the grapes of this varietal an excellent maturation.

**Yield per hectare:** 60 hl.

**Vinification:** The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a few 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 18° C (64° F) in stainless steel tanks.

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

Color: greenish-yellow to straw yellow  
Bouquet: floral, slightly reminiscent of Muscat  
Flavor: dry, spicy, delicate acidity with a fine finish

**Recommended pairings:** Appetizers, white meats, and salads

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

**Cellaring:** 2 - 3 years