



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.

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