



Pacherhof

Müller Thurgau 2015

Alto Adige Valle Isarco DOC

Grape variety: Müller Thurgau

Origin: Novacella / Valle Isarco

Altitude: 720 m

Description: white wine with brilliant straw-yellow colour with greenish shimmer. The bouquet is softly with spicy tones and impressions of nutmeg. The flavour is fresh and aromatic

Suggested food: aperitif, starter, grilled fish, fresh cheese

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations between day and night temperatures

Harvested: hand picking / end of September

Yield: 72 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled low temperature in stainless steel tanks, maturity on the lees in steel tanks for 6 months

Serving temperature: 8° C

Analytical values:

Alcohol content: 12.5 %

Acidity: 6.8 g/l

Residual Sugar: 4 g/l

Sugar-free extract: 22.8 g/l

Bottled: March 2016

