

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





Pacherhof

Kerner 2015

Alto Adige Valle Isarco DOC

Grape variety: Kerner

Origin: Novacella / Valle Isarco

Altitude: 600-900 m

Description: white wine with bright, straw yellow colour with greenish shimmer. The bouquet is pleasingly, fruity with impression of white peach and grapefruit. On the palate it is full, fruity and fresh

Suggested food: aperitif, light starters, grilled fish, vegetables terrine, speck

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 68 hl/ha

Cultivation: guyot

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

Serving temperature: 8° C

Analytical values:

Alcohol content: 13.8 %

Acidity: 6.8 g/l

Residual Sugar: 3 g/l

Sugar-free extract: 23.3 g/l

Bottled: April 2016





Pacherhof

Sylvaner 2015

Alto Adige Valle Isarco DOC

Grape variety: Sylvaner

Origin: Novacella / Valle Isarco

Altitude: 620-700 m

Description: white wine with brilliant straw-yellow colour. Elegant wine characterized by fresh aroma and scents of tropical fruit: pineapple and banana

Suggested food: aperitif, light starters, speck, asparagus, fish plates, white meat

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 70 hl/ha

Cultivation: guyot

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

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 13 %

Acidity: 6.2 g/l

Residual Sugar: 2 g/l

Sugar-free extract: 24.4 g/l

Bottled: April 2016





Pacherhof

Sylvaner „Vigne Vecchie” 2015

Alto Adige Valle Isarco DOC

Grape variety: Sylvaner

Origin: Novacella / Valle Isarco

Altitude: 620-670 m

Description: white wine with brilliant straw-yellow colour. Elegant wine characterized by fresh aroma and scents of tropical fruit: pineapple and banana

Suggested food: main courses, lobster, turbot, sea bass

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 52 hl/ha

Cultivation: guyot, 42 years old

Vinification: fermentation in acacia barrels for 7 months

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 13,5 %

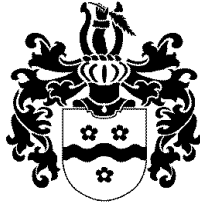
Acidity: 6 g/l

Residual Sugar: 2 g/l

Sugar-free extract: 28.2 g/l

Bottled: May 2016





Pacherhof

Grüner Veltliner 2015

Alto Adige Valle Isarco DOC

Grape variety: Grüner Veltliner

Origin: Novacella / Valle Isarco

Altitude: 600-670 m

Description: white wine with brilliant straw-yellow colour with greenish shimmer. The flavour is delicately spicy with impressions of pepper. The taste is aromatic and fresh

Suggested food: Brettjause, light starter, grilled fish, seafood, salad, light meats, Brettjause

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 70 hl/ha

Cultivation: guyot

Vinification: fermentation in acacia barrels for 6 months

Serving temperature: 8° C

Analytical values:

Alcohol content: 13 %

Acidity: 6.4 g/l

Residual Sugar: 4.5 g/l

Sugar-free extract: 25 g/l

Bottled: April 2016





Pacherhof

Pinot Grigio 2015

Alto Adige Valle Isarco DOC

Grape variety: Pinot Grigio

Origin: Novacella / Valle Isarco

Altitude: 650 m

Description: white wine with brilliant straw-yellow colour with greenish shimmer. Fruity aroma with impressions of apple and almonds. On the palate the wine is racy, with a round and harmonious finish

Suggested food: aperitif, Brettljause, light starter, Schlutzkrapfen, mushroom dishes, freshwater fish, seafood, Ossobuco

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 62 hl/ha

Cultivation: guyot

Vinification: fermentation in acacia barrels for 6 months

Serving temperature: 8° C

Analytical values:

Alcohol content: 14 %

Acidity: 6 g/l

Residual Sugar: 2 g/l

Sugar-free extract: 25.8 g/l

Bottled: April 2016





Pacherhof

Gewürztraminer 2015

Alto Adige Valle Isarco DOC

Grape variety: Gewürztraminer

Origin: Novacella / Valle Isarco

Altitude: 650 m

Description: white wine with brilliant yellow colour. The flavour is fresh, floral, slightly reminiscent of ripe tropical fruit, with an elegant citrus note. Fresh and lively acidity with a pleasing bitter finish

Suggested food: Asian dishes, grilled fish, crustaceans and shellfish, pies, spicy cheese, dessert

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 55 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled temperature in stainless steel tanks, maturity on the lees in steel tanks for 7 months

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 14 %

Acidity: 5 g/l

Residual Sugar: 6 g/l

Sugar-free extract: 25 g/l

Bottled: April 2016





Pacherhof

Riesling 2015

Alto Adige Valle Isarco DOC

Grape variety: Riesling

Origin: Novacella / Valle Isarco

Altitude: 700 m

Description: white wine with brilliant yellow colour with greenish shimmer. Elegant structure characterized by fine fruitiness with scents of peach and pear. Wellbalanced level of acidity and fine mineral aftertaste

Suggested food: starters, seafood, shrimps, fish dishes, Asian dishes, veal

Soil: sandy and loamy soil

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

Harvested: hand picking / end of October

Yield: 60 hl/ha

Cultivation: guyot

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

Serving temperature: 8-10° C

Analytical values:

Alcohol content: 13 %

Acidity: 8 g/l

Residual Sugar: 7 g/l

Sugar-free extract: 24.2 g/l

Bottled: May 2016

