

Müller Thurgau Athesis

Alto Adige DOC



KETTMEIR

Variety:	Müller Thurgau
Production zone:	Upper hill country at Soprabolzano
Altitude:	650 - 700 m (2,135 - 2,300 ft.) above sea level
Type of soil:	Porphyric origin, mainly loose-packed and sandy in parts
Training system:	Overhead trellis and vertical trellis
Planting density:	3,500 - 4,000 vines/ha for overhead trellis; (1,415 - 1,620 per acre) 5,000 - 5,500 vines/ha for vertical trellis (2,025 - 2,225 per acre)
Harvest time:	Late September-early October
Alcohol volume:	13,00 % vol.
Serving temp. :	8 - 10 °C (46 - 50 °F)
Recommended glass:	Medium-sized tulip-shaped, narrowing at the rim
Ageing potential:	3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

White wine vinification with on the skin maceration at low temperatures to optimize the extraction of the aromas. The grapes are then softly pressed and fermentation takes place in stainless steel at 14 - 16 °C. After the first racking the wine matures on yeasts until March before being bottled.

Tasting notes

The straw-yellow hue introduces concentrated yet elegant aromatics led by spring flowers, white-fleshed fruits and a distinct whiff of aromatic herbs. Impressively three-dimensional in the mouth thanks to great structure, perky acidity and a palette of aromatics that lends breadth, length and depth to every sensation.

Food matching

A perfect choice for any vegetable and fish preparations – no matter how simple or challenging – where spices and aromatic herbs are important.

