

THUR

MÜLLER-THURGAU 2022

First vintage 2009

Terroir:

Origin	Renon
Altitude	700 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	7000 pc/ha
Yield/hectare	60 hl/ha
Harvest	Mid of September

Year 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	3.000 bottles in March 2023

Analytical data:

Alcohol	13 % vol
Residual sugar	0,8 g/l
Acidity	5,98 g/l

Tasting notes:

Color: Pale straw yellow with greenish hues.

Aroma: intense fruit aromas of apple and peach, nettle and dried hay flower, a hint of gooseberry and elderflower in the finish

Flavour: classy and crisp with lively acidity, salty and minerally, full-bodied and inviting with a lively freshness in the finish

Food recommendations: egg tagliatelle with asparagus, trout, fresh

South Tyrolean goat cheese with herbs

Serving suggestions: 10-12°C




Kornell