

MÜLLER THURGAU "INVADER" 2019

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Müller-Thurgau 100 %

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 0.3 g/l
Acid: 4.4 g/l
Allergens: sulfites
Drinking Temperature: 14 - 15 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | steel tank | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: pump over | 3 x day | Duration: 14 days
Filter: unfiltered
Maturing: steel tank | 7 - 8 month(s)
Time on the Fine Yeast: 7 - 8 month(s)

WINE DESCRIPTION

Müller-Thurgau is considered a sparkling, fruity white wine. Not only, but that's why it is also suitable for a naughty vinification on the mash. Elated, fleet-footed and refreshing, virtually the ideal entry-level wine into the world of "Orange" wines!

WEATHER / CLIMATE

Climate: continental