



ESCHENHOF HOLZER



# MÜLLER THURGAU "INVADER" 2022

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

## CELLAR

**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 - 12 month(s)

## DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 11 %  
**Residual Sugar:** 0.3 g/l  
**Acid:** 4.5 g/l  
**Total Sulfur:** < 20 mg  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 15 °C

## 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! Passion fruit fully ripened, peach, very floral and tropical aromatic, almost zesty.



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