



ESCHENHOF HOLZER



MÜLLER THURGAU "INVADER" 2023

Quality grade: Landwein 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: 0.4 g/l
Acid: 4.5 g/l
Total Sulfur: 20 mg
Certificates: AT-BIO-302
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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