

MÜLLER THURGAU "INVADER" 2023

Landwein aus Österreich



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

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

WEATHER / CLIMATE

Climate:	continental
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