



**ROTTENSTEINER**

## MÜLLER THURGAU

ALTO ADIGE DOC



VINTAGE: 2023  
VARIETY: Müller Thurgau (100%)  
CULTIVATION SYSTEM: pergola/guyot  
SOIL: sandy porphyry  
YIELD: 7000 l/ha  
VINIFICATION: steel tanks  
BOTTLES PRODUCED: 10,000  
STORABILITY: 2-3 years  
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA  
ACIDITY: 5.9 g/l  
RESIDUAL SUGAR: 3.5 g/l  
ALCOHOL: 13.4% vol

### HISTORY

What would Mr Müller have said, if he knew about the huge success his new variety had? After all, it is the most common German variety, and also it plays an important role in South Tyrol.

### VINEYARDS

Our Müller Thurgau is grown mainly in two vineyards high above the city of Bolzano, at an altitude of 600-700 m, close to Rafenstein Castle. The altitude favours the development of the aroma and guarantees a good level of acidity. Both are very important for this variety.

### VINIFICATION

The Müller Thurgau undergoes fermentation at 20°C and matures in stainless steel tanks.

### DESCRIPTION

Due to the varieties of Riesling and Chasselas (Gutedel) as parents, the Müller Thurgau has notable characteristics, with its elegant aroma, its flowery notes of elder and a spicy muscatel.

The Müller Thurgau is a very good aperitif wine and is great to drink matched with starters, fish and not too spicy meat.