MÜLLER THURGAU 2022, Classic





VARIETY Müller Thurgau

VINTAGE 2022

CATEGORY white dry

VOLUME (L) 0,75 L

WINE-GROWING REGION Small Carpathians

wine-growing region

WINE DISTRICT Pezinský

WINE VILLAGE Svätý Jur

VINEYARD Ponty

PLANTING YEAR 1975

SOIL sandy, granite

COLLECTION DATE 09.09.2022

SUGAR CONTENT [°NM] 21

ALCOHOL [% obj.] 11,5

RESIDUAL SUGAR [g.l-1] 2,6

ACID CONTENT [g.l-1] 6

CAP screw type stopper

PRODUCTION BATCH L80



The wine has a green-yellow colour. The fragrance is fruity-floral with a dominance of citrus and a hint of wild flowers. The taste is light, harmonious with solid acid.

FOOD RECOMMENDATION

light vegetable salad with lemon-mustard dressing, white freshwater fish

SERVING TEMPERATURE

10-12°C

MATURING POTENTIAL

2-3 years

VINIFICATION

Hand-picked grapes were destemmed, and the resulting must underwent clarification. The wine then underwent fermentation at a lower temperature in a reductive style of winemaking.

