

Lageder Muller Thurgau

ALOIS LAGEDER

Origin

Country	Italy
Wine Region	Alto Adige
Winery	Alois Lageder

Technical Data

Grape Varieties	Muller Thurgau
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	Fermentation under temperature control, in stainless steel tanks. Fermentation of a small part in contact with stems and skins.
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Ageing	Maturation on the lees in stainless steel tanks (for approximately 4 months).
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Awards and Certificates



Organically certified.

Description

In Brief

This cross between Riesling and Madeleine Royale, which was created by the Swiss botanist and oenologist Hermann Muller from the Swiss Canton of Thurgau, finds ideal conditions in the cool climate of our vineyards at elevations over 700 meters.

Tasting notes

Brilliant, bright straw-yellow colour with a green shimmer. On the nose: semi-aromatic, youthful, fruity (apricots, apples), floral, nutmeg. Light-bodied, elegant, structured, lively fresh and dry.

Food Pairing

As an aperitif, with starters, salads, grilled or fried seafood.

Notes

