



This Müller Thurgau (cross of Riesling & Sylvaner) grows at an altitude of almost 900m above sea level in one of the highest vineyards in South Tyrol.

The extreme temperature fluctuations of up to 15°C are beneficial for this grape variety, which develops best at this altitude on the sandy gravelly soils with clay, very intense floral and fruit aromas. Hand-picked, cold maceration for 12 hours, gentle pressing.

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