

Winzerhof Stahl

Tech Sheet: **2017 feder stahl müller Thurgau**

Varieties	Müller Thurgau
Vineyard(s)	
Location	Tauber Valley
Site characteristics	South-by-southwest aspect
Soil / climate	Stony clay under warm days and cool nights
Vine training	Trellis

Viniculture and Production

Grapes are manually harvested, then transported to the winery in small boxes. Rigorous selection. Cool fermentation (roughly 17 ° Celsius) with a combination of inoculated and natural yeast in stainless steel vats. Reductive winemaking is employed throughout.

Distinctive Features

The moderate climate with warm summer days and cool nights provides optimal conditions for aromatic development within the berries. The long, cool fermentation causes a portion of the natural carbonic acid to be preserved in the wine.

Tasting Notes

Rich aromas and flavors, including accents of mandarin orange sherbert. Exceptionally refreshing, with a brilliant minerality and moderate acidity. Complex and juicy, yet unwaveringly lithe. Lingering finish.

Analytical Data

Alcohol: 13% abv, Acidity: 7g/l, Residual sugar: 5g/l

Food Pairing

Beautiful when paired with fresh salads or scallops.