

# GARLIDER

**Müller Thurgau**

**Sub-Appellation:** Eisacktal

**Region:** Alto Adige

**Height above sea level:** 550 – 850 meters.

**Alcohol %:** 11.9

**Total acidity:** 4.6 g / l

**Residual sugar:** 1 g / l

**Plant density per hectare:** 7500

**Production per hectare:** 60 hl

**Vinification/Aging:** Natural yeast in stainless steel

**Soil type:** schist with the presence of quartzite

**Cultivation system:** guyot

**Tasting notes:** Müller Thurgau has a greenish to pale yellow colour. The perfume is flowery and reminds us of grass and nutmeg. A fresh aromatic flavour.

**Recommendation:**

Great wine for an aperitif but pairs well with light starters. Also, cooked, and grilled fish.

**Farming Practices:** Practicing Organic since 1999

