



Obern Berg

NALS MARGREID
— 1922 —

Müller Thurgau

TRADITION

Wine varietal

100% Müller Thurgau

Denomination

Alto Adige DOC

Altitude

500–600 m

Exposure

East/south-east

Terroir

OBERN BERG Müller Thurgau is grown in our highest vineyards in the Bassa Atesina of Alto Adige. The terrain consists exclusively of limestone gravel with a high percentage of humus.

Climate

The Mediterranean climate, along with cool winds known as Venti di Caduta, allows a longer period of growth and a late harvest in mid-October.

Vinification

The grapes are harvested by hand. Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

Colour

Pale straw yellow, with a medium depth

Nose

Fresh notes of lychee, white-flesh peach and undertones of fresh sage

Palate

Dense, with beautiful crispness and tanginess, with supporting acidity that caresses the mouth and a floral finish

Recommended pairings

Smoked salmon and butter, horseradish frittata

Serving temperature

10–12°C

Storage

Store in a cool location at a temperature of 10–13°C, with at least 60% humidity