

# WINE FACT SHEET

WINE: Müller-Thurgau

PRODUCER: Vinařství Volařík



## Details

VINTAGE: 2016

GRAPES: 100% Müller-Thurgau

REGION: Moravia, Czech Republic

ALCOHOL: 12%

ACIDITY: 6.8 g/l

RESIDUAL SUGAR: 5.1 g/l

CLOSURE: Screw cap

BOTTLES PRODUCED: 6000

AWARDS: Národní soutěž vín 2017 – Gold

## Winemaker Notes

The grapes were hand harvested from the Za Turoidem Vineyard and carefully selected in the first week of November. Gentle pressing was followed by 30 hours of maceration. The wine was fermented at a controlled temperature of 15 degrees Celsius and bâtonnage was gently performed at 4 months. The wine was then aged in the bottle for at least 1 month.

## Tasting Notes

The wine is a golden yellow color with light reflections. On the nose you will find a strong mineral aroma of fresh lime that is supplemented by subtle peach aroma. The flavor is minerally calcic, full-bodied, and extractive with the long finish.

## Suggested Pairings

This wine would be well paired with grilled vegetables like asparagus, as well as freshwater fish or roasted poultry. This wine should be served at between 51-55 degrees Fahrenheit and can be stored for up to 3-4 years.

## About Volařík

Vinařství Volařík manages 80 hectares of vineyards and produce predicate white wines. They put great emphasis on the quality of grapes, terroir and being responsible in their management of the vineyards. Their vineyards are non-contiguous, so it affords them the opportunity develop a range of terroir wines of the same varietal and each develop their unique characters.