

THAYA

Müller Thurgau 2022 - Greetings from National Park



Batch: MT/2214

Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay are all our varieties particularly outstanding

Tasting notes: Wine has a greenish color. The aroma represents a typical representative of this variety. It is dominated by tones of pomelo and red orange. Fruit signs are complemented by spiciness and minerality. The taste corresponds to the aroma and has a long persistence.

Winemaking: Fermented and aged in the stainless steel tank for 7 months

Pair with: Vegetable salads, or chicken meat

Brix at harvest (average): 20,3 Brix

Alcohol: 11,5%

Residual Sugar: 2,4 g/l

T.A.: 6,3 g/L

pH: 3,25

Final blend: 100%

Enjoy: now or hold up to four years

Vineyard: Havraníky – Staré vinice, exposition of vineyard - south, loess soils