



CANTINA KURTATSCH

Müller-Thurgau

There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.

WINERY: Cantina Kurtatsch

WINEMAKERS: Othmar Doná

ESTABLISHED: 1900

REGION: ITALY • Alto Adige • Cortaccia

APPELLATION: Alto Adige DOC

BLEND: 100% Müller-Thurgau

VINEYARDS: Vineyards in the hamlets of Graun, Hofstatt and Penon, at some 3,000 feet above sea level, facing southeast. At this altitude, diurnal temperature fluctuations are significant, with warm days and very cool evenings, which helps grapes retain needed acidity. Soils are mostly limestone, with lots of gravel and clay.

AGE OF VINES: 15 years, on average

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for a minimum of five months.

TASTING IMPRESSIONS: Aromas of fresh herbs, mountain spring water, lemon zest. Tangy, light; flavors of yellow peach, acacia honey, light nutmeg.

PAIRING SUGGESTIONS: As an aperitif; fresh river fish or fried seafood

NOTES: Müller-Thurgau (MEEW-ler TOUR-gau) is a cross between Riesling and Madeleine Royal, developed in the late 1800s in Germany and introduced to Alto Adige in the early twentieth century.



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