

KURTATSCH Alto Adige Müller-Thurgau 'Graun'

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: Kellerei Kurtatsch WINEMAKERS: Othmar Doná

ESTABLISHED: 1900

REGION: ITALY • Alto Adige • Cortaccia

APPELLATION: Alto Adige DOC **BLEND:** 100% Müller-Thurgau

VINEYARDS: A selection of fruit from the hamlet of Graun, at between 2,600 to nearly 3,000 feet in altitude, facing southeast. This represents the upper limit for vine growing in Alto Adige. At this height, days are very warm and nights extremely cool (temperature differences of 60 degrees Fahrenheit are common), which helps grapes retain acidity. Soils are mostly sandy, with clay and gravel.

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank.

TASTING IMPRESSIONS: Aromas of fresh herbs, lemon zest, blossom. Tangy, medium-bodied; flavors of 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.

