



Müller-Thurgau Cabinet

WINE DESCRIPTION:

Discover the allure of our Müller-Thurgau from the renowned Franken Region of Germany, where centuries of winemaking tradition converge with modern craftsmanship to produce wines of unparalleled quality. Radiating a pale straw hue, this Müller-Thurgau beckons with its inviting aromas and exudes a sense of refined elegance. Elevate your senses with the delicate bouquet of white blossoms and ripe orchard fruits that greet the nose, underscored by subtle hints of aromatic herbs and citrus zest. On the palate, experience the harmonious fusion of flavors, as notes of juicy pear and crisp green apple intertwine with nuances of elderflower and a touch of minerality, culminating in a refreshingly vibrant finish. Crafted with precision and care, our Müller-Thurgau captures the essence of Franken's unique terroir, reflecting the region's cool climate and limestone-rich soils. With its lively acidity and well-balanced structure, this wine offers a delightful versatility that pairs beautifully with a wide range of cuisines, from fresh seafood to light salads and creamy pasta dishes. Embrace the spirit of exploration and savor the distinctive charm of Franken's Müller-Thurgau, a testament to the region's enduring commitment to excellence in winemaking. Whether enjoyed as a crisp aperitif or as the perfect accompaniment to your favorite meal, this wine promises to enchant and delight with every sip.

REGION:

The Franken Region is located middle to eastern Germany in the state of Bavaria. The soil, the grapevine variety, the microclimate, and the winegrower's love for their vines, along the River Main and on the slopes of the Steigerwald, there are vineyards as far as the eye can see. All these elements contribute to top quality wines. The Bocksbeutel bottle is almost synonymous with quality wines and wines with special attributes specifically from the Franken Region.

SOILS:

Shell limestone

VINTAGE: 2022

ALCOHOL: 12.0% VOL.

ACID: 5.0 G/L

RESIDUAL SUGAR: 0.4 G/L

ESTATE BOTTLING/BOCKSBEUTEL

CONTENTS: 0.750ML

DRY WHITE WINE FROM FRANCONIA/GERMANY

CONTAINS SULFITES

DRINKING TEMPERATURE: 7-10 °C / 44-50 F



 Lucky Grapevine
IMPORTS, INC.

Since the 1920's, Paul Schmitt took over his parent's mixed agricultural business and built it into a widely respected winery. Today our family run winery produces exclusively natural, pure, fully fermented wines that are never fortified with any added sugar. You will receive natural, authentic reflections of the respective variety, location and vintage. With this winemaking philosophy, you do get honest and characterful wines that are second to none.

Weingut
TROCKENE SCHMITTS
Randersacker
Ferienwohnungen