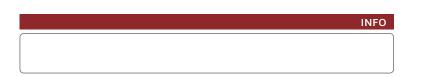


The exposed site at 3,280 feet above sea-level and the climate require two to four harvest passes with strict selection for optimum ripeness. After a short maceration period, the grapes are gently pressed and 70% fermented spontaneously in large wooden barrels and 30% in concrete vats. The young wine is then allowed to rest on the fine lees for ten month. After bottling, the FELDMARSCHALL VON FENNER Müller Thurgau matures for 1,5 years in the bottle.



10 years and more

Alcohol = 13.5 % by vol Acidity = 7.0 g/l Residual sugar = 3.5 g/l

14,000