



TASTING PACK WINE #109

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Noticeable copper/onion skin coloration. The aromas are muted, and the wine is quite neutral. Just ripe yellow apples, lemon, and white peach. Signs of bread dough and peanut shell as well as white flowers indicate lees contact, though, no dairy aroma is present. This wine has a slight minerality, and no oak.

TASTING NOTES BY ADVANCED SOMMELIER JOSHUA CARLSEN

Medium concentration of pale straw with copper highlights, medium viscosity, the nose is ripe - pear, white peach, melon, lemon zest, white tea, subtle mint, savory herbal notes and a slight nutty character indicating lees. The wine is dry with moderate alcohol, and some phenolic bitterness

Sweetness:	Bone Dry
Tannin:	Phenolic Bitterness
Alcohol:	Medium
Acid:	Medium
Oak:	

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Muri-Gries

Cuvee:

Grape: Pinot Grigio

Country: Italy

Regions: Alto Adige

Vintage: 2

Alcohol: 13.5%

Elevage: Fermented in temperature controlled Stainless tanks. Aged on the lees for 5 months and 25% in 25HL barrels.

Winemaking: Muri-Gries estate is named after the Monastery it is located in. There are Vineyards within the monastery walls And in the surrounding hillsides

NOTES :

As a neutral grape this wine can be challenging to identify sometimes. Pinot Grigio can be distinguished by focusing on the details. It often sees lees contact, but, rarely does it see malolactic fermentation. While most neutral whites have medium plus acid or high, PG is always at the low end of the spectrum, and the phenolic bitterness is always present.

Retail Price: \$18
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