



## Fritz Müller semi-sparkling white

**„The German answer to Prosecco.  
Tingles terrifically, a smash hit for the price.“**

STUART PIGOTT / wine and spirits journalist, Berlin

Fresh, fruity, exhilarating.

The semi-sparkling "Fritz" is created from the traditional German Müller-Thurgau grape.

Winemaker Jürgen Hofmann from the Rhinehessian village of Appenheim has rediscovered the variety and invigorated it with effervescence.

Alone, as an aperitif, on the rocks, with Aperol as a "Fritz Spritz" or as the basis for your favorite cocktail, it tastes best at 46°F (8°C).

[> Cocktail recipes](#)

Description:

Light straw yellow with lovely green highlights. Fresh-fruity aromas of pear, apple and grapefruit. Mild and well balanced on the palate with exotic aromas and a delicate nutmeg tone. Sparklingly refreshing.

total acidity: 7,0 g/l

residual sugar: 14,5 g/l

alcohol: 11,5 % vol.

 Gefällt mir

12 Personen gefällt das. [Registriere dich](#), um sehen zu können, was deinen Freunden gefällt.

