

THE FAT FRITZ RURALE

Impressive, aromatic, unique.

Harvested from a small vineyard with 35-year-old vines. This Müller-Thurgau matures into a sparkling wine according to the old "méthode rurale". It is fermented only once with no second yeast contact and thus retains its unadulterated primary fruit aroma.

Vinified brut with no dosage, the multi-faceted sparkling wine is best enjoyed on its own at around 8° C in a Champagne or attractive wine glass.

Wine description:

Intense straw yellow. Fat Fritz rurale displays ripe apple, carambola, pear, pineapple and the typical Müller-Thurgau touch of Muscat. Very appetizing mousse on the palate, offering both complexity and easy drinking pleasure.

Total acidity: 6.5 g/l, Residual sugar: 4.4 g/l, Alcohol: 12.0 % vol.

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