



MÜLLER-OSWALD

RIESLING SEKT EXTRA DRY

ORIGIN

A portion of our Riesling sparkling base wine comes from vineyards around Wahlheim, where the soils are characterised by a high limestone content. This area yields fuller-bodied, creamy wines. Some of the grapes for this wine are also grown in Siefersheim on porphyry. This terroir imparts a delicate minerality and elegance.

VITICULTURE

All our vineyards are farmed organically and with a focus on resource conservation. We work with custom sowings, our own compost, and, of course, plenty of ecological craftsmanship.

CELLAR

Healthy grape material, gentle processing of the grapes, and natural clarification of the must through sedimentation ensure maximum aroma extraction without additives. A spontaneous fermentation with natural yeasts results in a complex flavour profile. The old vaulted cellar serves as a retreat for our wines. Time seems to slow down here, as true character takes time to develop.

We produce our sparkling base wine ourselves from our own grapes, which is then disgorged in small batches after extended lees aging. For our sparkling wines, we use the elaborate method of traditional bottle fermentation, which is essential for producing high-quality sparkling wines and is a hallmark of our estate. After long lees aging, we hand-riddle our sparkling wines. This is also evident from the marking on the bottom of each bottle, making every bottle of our sparkling wine unique.

The lees aging ranges between 12 and 36 months, depending on the disgorging time.

All our wines and sparkling wines are vegan.

TASTING NOTES

A sparkling wine for every occasion: from a sparkling breakfast to a reception. Bready and ripe on the nose with hints of yellow fruits. The remarkably fresh taste is complemented by fine bubbles and notes of citrus zest. Nutty, creamy, and long on the finish.

FOOD PAIRING

Our secret tip: sparkling wine as the perfect companion to risotto. The fine bubbles of the sparkling wine complement the creamy, buttery risotto and elevate it. Whether with green asparagus, hearty mushrooms, prawns, or classic risotto milanese – sparkling wine always works! It also pairs beautifully with excellent sushi and Asian fusion cuisine for an exquisite experience.

ANALYSIS

17,3 g/l residual sugar . 6,9 g/l acidity . 12,5 vol% alcohol . contains sulphites

PROPHYRY.BIO.KALK.BIO.

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We are both deeply rooted in our origins. Klara grew up with the cool and wild sites and the natural porphyry stone layers of Siefersheim. Simon grew up among the heat-storing, fertile, and limestone rich soils surrounding Wahlheim. It is our great fortune to be able to work with these individual terroirs. It motivates us and fulfills us as we craft this special character into our wines. The colour white in our label symbolises porphyry, the colour yellow stands for limestone.

Our wines of origin show the special character of each individual terroir. The limestone and porphyry soils create unique wines. They grow in the best and oldest vineyards. Our origin wines receive extra time in our cellars and the freedom to fully develop. Character, that remains over time.

WEINGUT MÜLLER-OSWALD

www.mueller-oswald.de