



MÜLLER-OSWALD

# CABERNET MITOS DRY

*Vintage*

2022

## ORIGIN

Cabernet Mito originates from the vineyards surrounding Wahlheim. This grape variety was initially developed to enhance the color of other red wines. Uniquely, the color is not confined to the skin of the berries; the flesh itself is a rich, deep red. When matured with careful attention, this grape variety rivals any red wine from the Mediterranean region. Our advice: Allow the wine ample air and time to breathe, as this will enable it to fully express its potential!

## VITICULTURE

All our vineyards are cultivated organically and in a way that conserves resources. We are deeply immersed in the matter of organic viticulture through creating compost, sowing various plants in the vineyard and utilizing our ecological handicraft.

## CELLAR

After harvesting, the grapes are destemmed and crushed. The wine undergoes fermentation on the skins, with regular punch downs to optimize aroma and color extraction. Following fermentation, the wine is aged for a minimum of 18 months in American and Hungarian oak barriques. This process allows the tannins to integrate, resulting in a beautifully smooth and enveloping texture. The old vaulted cellar is the retreat for our wines. The clocks tick down below somewhat slower because it takes time to develop true character. Our wines are stored on the lees until bottling.

All our wines are vegan.

## TASTING NOTES

This red wine embodies all your desires: it boasts a deep, rich color and presents a warm bouquet of fully ripe cherries, dark chocolate, and a subtle hint of leather. On the palate, it is soft yet powerful and full-bodied, featuring flavors of blackberries, complemented by just the right balance of strength, spice, and oak.

## SPEISENEMPFEHLUNG

It pairs beautifully with tender braised ox cheeks, which are gently simmered in a broth infused with allspice, pepper, and star anise, along with this exquisite Cabernet Mito. Accompanied by a creamy, tangy rosemary polenta, the dish is elevated to new heights. Additionally, freshly harvested red cabbage from grandma's garden is slowly cooked with cranberries and Cabernet Mito, creating an unbeatable combination that perfectly complements the wine.

## ANALYSIS

0,2 g/l residual sugar . 6,1 g/l acidity . 14,0 vol% alcohol . contains sulphites

PORPHYRY.BIO.KALK.BIO.

MÜLLER-OSWALD.



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 estate wines bring the best of our two worlds together: limestone and porphyry stone, origin and drinking pleasure and the handwriting of both of us. All wines are handcrafted uniquely by us: Klara and Simon. A lot of character from the beginning

WEINGUT MÜLLER-OSWALD [www.mueller-oswald.de](http://www.mueller-oswald.de)