



MÜLLER-OSWALD

CABERNET SAUVIGNON VOM KALK

Vintage

2022

ORIGIN

The soils on which the grapes for this Cabernet Sauvignon grow are particularly rich in limestone and blessed with abundant sunshine. The rocks retain heat for an extended period, gradually releasing it to the vines. This results in perfectly ripened and healthy grapes. Additionally, the limestone softens the acidity, giving the wine a smoother character.

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. Our Wines of origin grow in the best and oldest plots and are selectively harvested by hand. In our Cabernet Sauvignon, we aim for particularly low yields per vine. This approach ensures a balanced colour intensity and optimal ripeness within the grapes.

CELLAR

Healthy grape material, gentle destemming, and a controlled fermentation process ensure the best possible aroma and colour extraction for our red wines, all without the use of additives. After a careful pressing of the mash, the wine is aged for a minimum of 24 months in French barriques. Just before bottling, the finest barrels are selected and blended. The old vaulted cellar serves as a retreat for our wines, where time seems to slow down. It takes time to develop true character, which is why our wines remain on the lees until bottling.

All our wines are vegan.

TASTING NOTES

A spicy Cabernet Sauvignon with aromas of roasted hazelnuts, blackcurrant, and pepper. On the palate, it reveals a rounded, smooth, and harmonious character with well-integrated tannins. The finish delights with notes of ripe blackberries and walnuts.

FOOD PAIRING

This wine pairs exceptionally well with perfectly pink roasted venison loin, accompanied by a rich dark jus and roasted broccoli with Kalamata olives and walnuts. Alternatively, it complements an irresistible tapas platter featuring bacon-wrapped dates, Patatas Bravas, and aged Manchego.

ANALYSIS

0,3 g/l residual sugar . 6,7 g/l acidity . 14,0 vol% alcohol . contains sulphites

PORPHYRY.BIO.KALK.BIO.



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.