



MÜLLER-OSWALD

# SPÄTBURGUNDER VOM PORPHYR

*Vintage*

2022

## ORIGIN

The soils on which the grapes for this Spätburgunder grow are particularly barren and characterised by porphyry, a volcanic weathered rock. These cooler sites around Siefersheim produce wines with finesse, spice, and minerality.

## VITICULTURE

All our vineyards are farmed organically and with a focus on resource conservation. We work with bespoke sowings, our own compost, and, of course, plenty of ecological craftsmanship. Our estate wines grow in the best and oldest plots and are selectively hand-harvested.

## CELLAR

Healthy grape material, gentle destemming of the grapes, and a controlled maceration process, after partial cold soaking, ensure the best possible aroma and colour extraction for our red wines, all without the use of additives. After the careful pressing of the mash, the wine is aged for at least 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, as true character takes time to develop. Our wines remain on the lees until bottling. Our Spätburgunder from porphyry was matured in both new and used barrique barrels.

All our wines are vegan.

## TASTING NOTES

A refined Spätburgunder that reflects the influence of the porphyry-rich soils with its earthy and subtly spicy aroma. On the palate, it reveals a juicy, fresh character with a long finish, offering notes of sour cherry and thyme. The tannins are very smooth and well-integrated thanks to extended aging.

## FOOD PAIRING

This Spätburgunder pairs wonderfully with homemade pasta, such as one with Salsiccia, tomatoes, and white beans. It also complements paella, whether with poultry and seafood or simply with fine garden vegetables. For an ideal combination, try it with high-quality Kalamata olives and fresh focaccia.

## ANALYSIS

0,5 g/l residual sugar . 6,1 g/l acidity . 13,5 vol% alcohol . contains sulphites

PORPHYR.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 wines of origin show the special character of each individual terroir. The limestone and prophyry 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