



MÜLLER-OSWALD

ST. LAURENT VOM PORPHYR

Vintage

2022

ORIGIN

The soils on which the grapes for this St. Laurent 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. To ensure particularly colour-intensive, healthy, and ripe grapes, the yield in our St. Laurent is manually reduced.

CELLAR

Healthy grape material, gentle destemming of the grapes, and a controlled maceration process 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 and Hungarian 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.

All our wines are vegan.

TASTING NOTES

A rounded and velvety St. Laurent that reflects the influence of the porphyry-rich soils. It boasts aromas of ripe cherries and spicy juniper. On the palate, it is pleasantly smooth, with well-integrated tannins.

FOOD PAIRING

St. Laurent from porphyry pairs wonderfully with game dishes, such as venison medallions with juniper sauce, lingonberries, and creamy pumpkin purée. It also complements guinea fowl in a mushroom cream sauce, served with polenta and roasted root vegetables.

ANALYSIS

0,6 g/l residual sugar . 5,7 g/l acidity . 14,0 vol% alcohol . contain sulphites

PORPHYR. 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