



MÜLLER-OSWALD

SPÄTBURGUNDER

DRY

Vintage

2023

ORIGIN

Most of our Spätburgunder originates from the vineyards surrounding Wahlheim, where the soils are rich in fertile limestone. This type of soil is ideal for Burgundy, as it retains heat for an extended period, gradually releasing it to the vines, while also softening the acidity. Additionally, a smaller portion of the vines for this wine is cultivated in Siefersheim, where the porphyry soil contributes finesse and a touch of spice to the final product.

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

We carefully harvest the Spätburgunder grapes at the perfect moment of ripeness, ensuring they are not picked too late to maintain a moderate alcohol content and a refreshing quality. After harvesting, the grapes are destemmed and crushed. The fermentation process takes place on the skins, with frequent punch downs to maximize aroma and color extraction. Shortly after fermentation, the wine is transferred to barrels. A small portion is aged in used French oak barriques, which adds structure to the wine, while the larger portion is stored in stainless steel to preserve the fruitiness and enhance its accessibility. 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

Our Spätburgunder delights with classic aromas of sour cherry and redcurrant. Gentle mash fermentation and a subtle touch of oak create a refined tannin structure, leading to a long, delicately spiced finish. A beautifully balanced Pinot Noir that is both approachable and sophisticated!

FOOD PAIRING

Slightly chilled, this wine pairs beautifully with vibrant ratatouille, featuring aubergine, courgette, pepper, and tomato. It also complements a rich ossobuco, enhanced by white beans and an aromatic gremolata. For a classic indulgence, enjoy it with a perfectly pink-cooked beef steak, freshly ground pepper, crispy chips, and a crisp salad—simply irresistible!

ANALYSIS

0,7 g/l residual sugar . 5,2 g/l acidity. 13,0 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