



MÜLLER-OSWALD

GRAUBURGUNDER DRY

Vintage

2024

ORIGIN

Some of our Grauburgunder comes from vineyards around Wahlheim, where the fertile, limestone-rich soils provide an ideal environment for Burgundy varieties. The limestone retains heat, which is slowly released to the vines, resulting in full-bodied, creamy wines. Additionally, some of the vines for this wine grow in Siefersheim, on porphyry soils, which add a delicate minerality and elegance that perfectly balance and complete our Grauburgunder.

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

Healthy grapes, gentle must processing, and natural clarification through sedimentation ensure pure, additive-free flavour. Spontaneous fermentation with wild yeasts enhances complexity, resulting in a beautifully layered taste experience. 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 Grauburgunder estate wine offers delightful notes of gooseberry, pear, and quince. Full-bodied and creamy, yet elegantly balanced, it features a refined acidity structure that imparts a gently enveloping freshness. The finish is captivating, with lingering flavours of white peach and white currants.

FOOD PAIRING

Our Grauburgunder pairs perfectly with soul food. It complements a classic Margherita pizza topped with buffalo mozzarella and fresh basil, tagliatelle in a creamy lemon sauce with glazed salmon, or a hearty burger loaded with melted cheese and crispy bacon.

ANALYSIS

6,5 g/l residual sugar. 6,2 g/l acidity . 12,5 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