



MÜLLER-OSWALD

SCHEUREBE DRY

Vintage

2024

ORIGIN

Scheurebe is especially close to our hearts, as it embodies our home region of Rheinhessen. Cultivated here for over a century, this variety thrives on limestone soils that enhance its vibrant fruit, while porphyrio lends a distinctive minerality and a lingering, salty finish.

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 Scheurebe showcases a classic yet modern aroma profile, bursting with tropical fruit, passion fruit, and a hint of cassis. Juicy and long-lasting, it delights with vibrant acidity, notes of grapefruit and lime zest, and a distinctive grip. The finish is crisp, marked by fine salty minerality. An effortless yet characterful wine—timeless Scheurebe with a contemporary twist.

FOOD PAIRING

Our Scheurebe pairs beautifully with Asian cuisine. A vibrant Vietnamese glass noodle salad with peanuts and pickled radish is an ideal match, as is a spicy Thai curry with crunchy sugar snap peas and a touch of coconut.

ANALYSIS

5,8 g/l residual sugar . 7,2 g/l acidity . 12,0 vol% alcohol . contains sulphites

PORPHYR.BIO.KALK.BIO.

•TJWASO
MÜLLER.



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