



WEINGUT
MÜLLER-OSWALD

ROSÉ DRY

Vintage
2024

ORIGIN

Our Rosé originates from vineyards rooted in fertile limestone and natural porphyry soils, where richness and body meet elegance and spice. A harmonious blend of Pinot Noir, St. Laurent, and Cabernet Sauvignon, it offers a perfect balance of character and finesse.

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. The rosé is matured in stainless steel and to a lesser extent in used barrique barrels, which gives it a beautiful structure.

All our wines are vegan.

TASTING NOTES

Our dry Rosé is the newest addition to our estate wines, and we love its vibrant character. Bursting with classic red fruit notes like redcurrant and a hint of delicate spice, it has everything that makes a rosé exciting. Fresh and lively, it remains light on the palate while captivating with its elegant pale pink hue.

FOOD PAIRING

Our Rosé Gutswein pairs beautifully with a wild herb salad dressed in raspberry vinaigrette. Depending on the season, it also complements delicate asparagus or a piece of smoked trout to perfection.

ANALYSIS

8,4 g/l residual sugar . 5,6 g/l acidity . 12,0 vol% alcohol . contains suphites

PROPHYR.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