



MÜLLER-OSWALD

CHARDONNAY VOM PORPHYR

Vintage

2024

ORIGIN

Our Chardonnay vom Porphyr grows on cool and wild sites of porphyry, a volcanic weathered rock. These cooler sites around Siefersheim produce wines with finesse, flavour and salty minerality.

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. Our Wines of origin grow in the best and oldest plots and are selectively harvested by hand

CELLAR

Healthy grapes, gentle processing of the must and natural clarification through sedimentation guarantee maximum flavour yield without additives. Spontaneous fermentation with natural yeasts produces a multi-layered flavour. 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. Our Chardonnay from Porphyr is matured in new and used barrique barrels.

All our wines are vegan.

TASTING NOTES

An elegant Chardonnay with a pleasant aroma of white peach and mirabelle plum, which perfectly reflects the influence of the barren porphyry soils. It has a fine acidity on the palate, which makes it particularly long-lasting. The wine is long-lasting and powerful, yet elegant and delicate.

FOOD PAIRING

This Chardonnay goes particularly well with a creamy, flavoursome spaghetti carbonara or a free-range turkey escalope with a sloppy potato gratin.

ANALYSIS

2,1 g/l residual sugar . 6,8 g/l acidity . 12,5 vol% alcohol . contains sulphites

BIO · KALK · BIO ·
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.

WEINGUT MÜLLER-OSWALD

www.mueller-oswald.de