



MÜLLER-OSWALD

# RIESLING DRY

*Vintage*  
2025

## ORIGIN

Our Riesling is sourced from various vineyards, each with its unique character. The heat-retaining, fertile limestone soils around Wahlheim yield golden yellow grapes, resulting in wines with great body and moderate acidity. In contrast, our Siefersheim porphyry vineyards, with their cooler climate and stonier soils, produce a lighter Riesling with a distinct minerality. The combination of these two sites creates a beautifully balanced, harmonious, and juicy Riesling.

## 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 Riesling Gutswein greets with an aromatic nose, offering delicate notes of apricot and a hint of elderflower. Juicy and lively, it's persistent with a great length. The finish is subtly mineral, perfectly balanced in acidity, and showcases classic Riesling flavors of citrus, green apple, and yellow peach.

## FOOD PAIRING

Our Riesling pairs wonderfully with a creamy Risotto Milanese, crowned with a scallop, drizzled with citrus-infused virgin olive oil, and topped with mature Parmesan. For a heartier option, a juicy Schnitzel, served traditionally with potato and cucumber salad, garnished with parsley, also makes for a perfect match with our Riesling.

## ANALYSIS

3,9 g/l residual sugar . 7,0 g/l acidity . 13,0 vol% alcohol . contains sulphites

PORPHYR.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](http://www.mueller-oswald.de)