



MÜLLER-OSWALD

RIESLING VOM PORPHYR

Vintage
2025

ORIGIN

Our Riesling 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 ceiling cellar is a quiet retreat for us and 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

A fresh, mineral Riesling with a subtle aroma of elderflower and white peach. It is mineral and sparse in the mouth. With its precise acidity structure and salty finish, it reflects the influence of the porphyry-rich soils on which the vines for this wine grow.

FOOD PAIRING

Fresh walnut bread, good butter and a slice of marinated salmon with a glass of Riesling from Porphyr is pure bliss. Or you can combine the wine with new potatoes, lightly dressed with a vinaigrette of young peas and salted lemon. Our highlight, however, is the combination with fresh oysters, drizzled with fresh lemon juice.

ANALYSIS

2,2 g/l residual sugar . 7,2 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 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.