

YR.BIO.KALK.BIO.
PORPH

·DTAMSO
MULLER·

K L A R A



WE ARE KLARA AND SIMON.

Together we find ourselves and our Müller-Oswald Winery at home in the towns of Wahlheim and Siefersheim. These locations are a magical source of inspiration; nestled amongst vineyards and wild and untamed nature. This is something very unique for our region of Rheinhessen.

S I M O N

L I M E S T O N E

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.



We have the perfect terroir ambassadors amongst our grape varieties Riesling, Chardonnay and Pinot Noir.



SIEFERSHEIM



We love our fertile limestone soil in Wahlheim and our natural porphyry stone soil surrounding Siefersheim.



WAHLHEIM

S U S T A I N A B I L I T Y



Simon is deeply immersed in the matter of organic viticulture through creating compost, sowing various plants in the vineyard and utilizing his ecological handcraft.



We have learned our vocation at the best wineries and we are happy to now be able to create our own organic wines full of character. Our wines are creations full of joy and rooted in origin, just like we are.

We are dedicated to organic viticulture and are proud that we decided early to pursue this path.



The scent of garden herbs, sweet and tart red currant, hand collected walnuts and a deep green bean trellis. Klaras grandmother shows in her large vegetable garden what experience, handiwork, and healthy soils are able to produce.

WHAT IS OUR FEELING OF HOME?

Our garden is the vineyard.

A true paradise. Our wines show where they come from. In order to achieve this, we work with our hands and with all of our senses. The harvest is the unique moment, when it becomes tangible what the future holds.

J O Y



MAKING WINE IS
PURE JOY.

L I F E

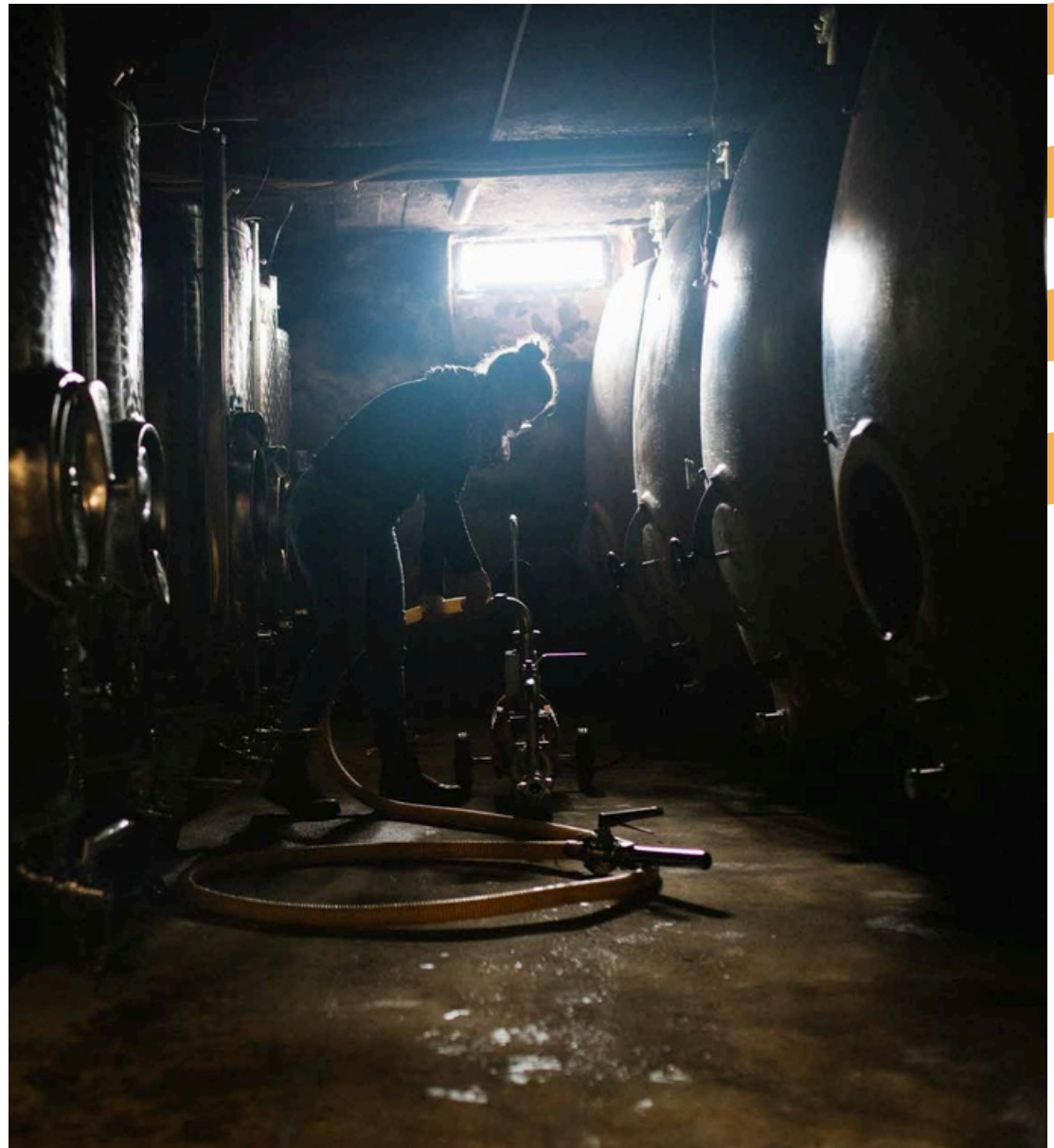
T I M E

While the vineyards buzz and scurry about, it is calm and quiet in the cellar.



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 ferment with wild yeasts and our trust. Because we know our vineyards well and harvest healthy grapes, we know that great wines are about to be created.



T R U S T

WE LIKE THINGS UNCOMPLICATED.

That's why we divided our wines into two categories:

ESTATE WINES

- Weißburgunder
- Grauburgunder
- Scheurebe
- Sauvignon Blanc
- Riesling
- Rosé
- Spätburgunder
- Cabernet Mitos



ORIGIN WINES

VOM PORPHYR

- Riesling
- Chardonnay

- Spätburgunder
- St. Laurent



VOM KALK

- Riesling
- Chardonnay
- Weißburgunder
- Spätburgunder

ESTATE WINES

ESTATE WINES ORIGIN WINES.



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.

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.



ORIGIN WINES

F A M I L Y



Many different characters sit together at our family's table.
What unites us: We like it warmly, sincere and uncomplicated. We love good food and appreciate the freedom we have as winemakers.





**WE WANT OUR WINES TO
CARRY THIS JOY AND
FREEDOM INTO THE WORLD.**



DE-ÖKO-022
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