



MÜLLER-OSWALD

NON ALCOHOLIC WINES

The wines are dealcoholized by a partner using a particularly gentle vacuum distillation process at around 31 °C, preserving their natural aromas, acids, and valuable components. Through additional aroma recovery and careful processing—from cooling to fine filtration—the authentic character of the wine remains fully intact. The result is a premium dealcoholized wine, free from artificial additives and crafted exclusively from carefully selected base wines.

RIESLING - NON ALCOHOLIC

Residual sugar: 32,8 g/l . Total acidity: 7,7 g/l . Alcohol: 0.03% vol

TASTING NOTES

Our Riesling Gutswein greets with an aromatic nose, offering delicate notes of citrus and a hint of elderflower. It is light and juicy with lively acidity and typical Riesling aromas of red apples.

PORPHYRY.BIO.KALK.BIO.

DTWASO
MÜLLER.



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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 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