

SCHLOSSMUHLENHOF

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# SCHLOSSMUHLENHOF 'BODEN FUNK' RHEINHESSEN SAUVIGNON BLANC

RHEINHESSEN • GERMANY • EUROPE

## TECHNICAL DETAILS

### The Estate

The Schloss Mühlenhof property is a large estate (nearly 20ha) spread across the slopes above Kettenheim, 3km south of Alzey. This size would seem reasonable, if not expected, considering the estate was started in 1846 and is now hosting the 6th generation. In 2019 they decided to expand their range and experiment with a low intervention approach that lead to their 'Boden Funk' wines. 'Boden Funk' can be roughly translated as 'sound waves' and is meant to express that the terroir is being transmitted through the roots, into the vines and then finally the grapes.

### Wine Making

From 10-15 year old vines planted to 2.5 hectares of calcareous clay soils. Harvested in early September, macerated for 36 hours with spontaneously fermentation lasting three weeks under temperature control in stainless steel. Aged for five months in stainless steel before bottling. Unfiltered.

### Food Suggestions

Pairs well with

## TASTING NOTES

Beautiful German sauvignon blanc like walking through a field of fruit, simultaneously grassy and fruit-forward (mango, tropical, apricot, baked crabapple, Meyer lemon). Lean, crisp, and well balanced with electric acidity and great crab apple pine length.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 12.5
- Class: White

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

[WWW.SCHLOSSMUEHLENHOF.DE](http://WWW.SCHLOSSMUEHLENHOF.DE)

