

SCHLOSSMUHLENHOF

SCHLOSSMUHLENHOF 'BODEN FUNK' RHEINHESSEN GRAUER BURGUNDER

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 27 year old vines planted 3.5 hectares to calcareous clay soils. Harvested in the middle of October, macerated for 14 days and then allowed to spontaneously ferment for eight weeks with temperature control in stainless steel. Unfiltered.

Food Suggestions

Pairs well with pork, spicy food, mushrooms, and cured meat.

TASTING NOTES

German Pinot Gris. Organically farmed. Spice, citrus, pleasant herbal notes. Grown on limestone and it shows. Stainless steel and barrique. A touch of that fresh grape squeezed out of the skin quality.

Grauburgunder grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

