

SCHLOSSMUHLENHOF

SCHLOSSMUHLENHOF 'BODEN FUNK' DEUTSCHE LANDWEIN MULLER THURGAU

DEUTSCHE LANDWEIN • 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 25 year old vines planted to 3.6 hectares, in Alzey, of loess and calcareous clay soils. The grapes are hand-harvested and sorted in mid-September, left to macerate for 24hrs, followed by spontaneous fermentation lasting seven weeks. The wine spends five months on lees with stirring four times per month. Allowed to rest in stainless steel for five months before bottling. Unfiltered.

Food Suggestions

Pairs well with mashed, roasted, stuffed, or fried potatoes, traditional German foods, and alpine cheeses.

TASTING NOTES

Lightly cloudy with a leesy sediment the color of beach sand. It smells like herbs, salt, pineapple, apricots, quince paste, and lager. It has a light-hearted attitude, almost spritzy but not quite, the fruit presenting within a rough grid that reads like bitter apple skin macerated with wet earth.

Müller-Thurgau 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

