

SCHLOSSMUHLENHOF SCHLOSSMUHLENHOF 'TROCKEN' RHEINHESSEN RIESLING

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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 22 year old vines planted to 1.5 hectares of calcareous clay soils. Harvested at the beginning of October, macerated for eight hours with spontaneous fermentation eight weeks with temperature control in stainless steel. Aged for seven months in stainless steel before bottling. Unfiltered.

Food Suggestions

Pairs well with beef, poultry, and hard cheeses.

TASTING NOTES

This wine is made from Riesling selected from multiple parcels with low yields. Grapes are de-stemmed and allowed to soak for one day before pressing. Commercial yeasts are chosen for clear flavors, and fermentation takes place under cool temperatures in stainless steel tanks, lasting about six to ten weeks. It is finally rested on the lees through the spring before it is bottled.

Riesling grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 1L (12 pc) ONLY
- Organic
- ABV%: 12.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

