

Egon Muller Scharzhof QBA

COUNTRY

Germany

REGION

Mosel

GRAPE

100% Riesling

VINTAGE

2023

ABOUT THE DOMAINE

A descendant of a legendary wine making family, Egon Müller produces Germany's most acclaimed Rieslings. The combination of the fantastic Scharzhofberger terroir, the greatest Grand Cru in Germany, and Egon's genius as a winemaker, result in wines of incredible minerality, fruit, acidity and perfect balance. All Egon Müller's wines have great ageing potential, yet are delicious when consumed young.

WINEMAKING

The average age of the vines date back to the 19th century. The soil type is Devonian slate. A minimalist approach to winemaking: "100% of the quality of a wine is generated in the vineyard." Grapes are hand-picked. After pressing, the must is left to settle for 24 hours before being poured into oak barrels and stainless steel tanks. Natural fermentation for approx 6 months.

TASTING NOTES

Pure nose of apple and lime, with a beautiful base of slate and a gentle top note of petrol. On the palate, the wine is fullish, pure, and vibrant, with lovely complexity. Bright, zesty acidity leaves a superbly mouth-watering feel in the long finish



TECHNICAL NOTES

Alcohol by volume
8.5%