

## Egon Muller Kabinett

### COUNTRY

Germany

### REGION

Mosel

### GRAPE

100% Riesling

### VINTAGE

2020

### 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

Clean and pure with an intense herbal-mineral quality complemented by apple and berry notes. Alpine meadow freshness on the finish. The balance, playfulness and airiness of this wine are simply superb. Suggested food pairings: soft cheeses, charcuterie, risotto, Asian cuisine.



### TECHNICAL NOTES

**Alcohol by volume**  
9%