

# BODEN

# FUNK

# MÜLLER-THURGAU

*Schloss  
mühlent  
hof*  
SEIT 1864



## WINEMAKING TECHNIQUES

**Winery Name:** Familie Bauer

**Wine:** Müller-Thurgau “BODEN FUNK”

**Vintage:** 2022

**Grape varietal:** 100% Müller-Thurgau

**Vine age:** 30 year

**Soil composition:** Loess and calcareous clay soils

**Vineyard site(s) harvested/hectares:**

Alzey, 3,6 ha

**Direction of sun exposure:** south-east

**Altitude:** 230–250 m

Yield: 50hl/ha

**Fermentation:** Spontaneous, lasting seven weeks

## WINEMAKING TECHNIQUES

From 25-year-old vines planted on 3.6 hectares of loess and calcareous clay soils in Alzey, Germany. The grapes are hand-harvested and sorted in mid-September, followed by a 24-hour maceration period. Spontaneous fermentation then takes place, lasting seven weeks. The wine spends five months on lees with stirring four times per month and is allowed to rest in stainless steel for five months before bottling. It is unfiltered.

## TASTING NOTES

On the nose, the “Müller-Thurgau” offers aromas of citrus fruits, such as lemon and lime, as well as notes of apple and pear. On the palate, the wine is light and refreshing, with balanced acidity and a mineral finish.

The “Müller-Thurgau” is a versatile wine that can be enjoyed on any occasion. It is a great option to pair with light dishes, such as salads, seafood, and white meats.

