



**TOP  
SELECTION**  
WINES & SPIRITS

EGON MÜLLER

QBA RIESLING

2018



#### **Grape Varietals**

100% Riesling

#### **ABV**

10.5%

#### **Soil Type**

Devonian slate

#### **Average age of vines**

Some date back to the 19<sup>th</sup> century

#### **Vinification**

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.

#### **History**

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.

#### **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.