

REFRESHING | LIVELY | BRIGHT

## BORELL DIEHL MÜLLER-THURGAU 2022

The timbered home that houses this family-owned estate in Hainfeld was built in 1619, but the estate in its current form is far more recent than that. Annette Borell and Thomas Diehl married in 1990 and combined their families' three wineries into one with both of their family names. They started with a mere 5 hectares but have expanded to 35, all within 5km of Hainfeld in the Pfalz. They have a unique soil variety, including loess, limestone, and red sandstone, with mineral limestone deposits.



**Region:** Pfalz, Germany

**Notes:** The wine exhibits aromas of green apple, melon, pear, and subtle minerality. Its refreshing and lively acidity and flavors mirror the scents, complemented by a finish enriched with citrus notes.

**Alcohol by Volume:** 12.5%

**Best Served:** 46-50°F

**Grapes:** Müller-Thurgau

**Pairings:** This wine complements chicken or turkey, roasted veggies, or shellfish. For a cheese pairing, look towards a soft cheese like Brie, Chèvre, Roquefort, or Gorgonzola.



What do you think?



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