



# WEINGUT BORELL-DIEHL MÜLLER THURGAU



VINTAGE	2023
COUNTRY	Germany
REGION	Pfalz
APPELLATION	Deutscher Qualitätswein
WINE TYPE	White
VARIETIES	Müller Thurgau
ORGANIC	Sustainable
SOIL	Limestone
VINIFICATION	Fermentation in temperature-controlled stainless steel tanks
ABV%	12,5%vol RS 5,4g/l. Acid 6,0g/l
PRODUCTION	35,000 bottles
BOTTLE UPC	4260172053839
CASE UPC	4260172050654
CLOSURE	Screw cap
BOX ORIENTATION	Upright
VEGAN	Yes

## BORELL DIEHL

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. In 1990 Annette Borell and Thomas Diehl married and created Borell-Diehl by joining their families' three wineries into one. Starting with a total of 5 hectares, they have since expanded to 35 hectares of vineyards, all within 5km of Hainfeld, about 1/2 hour drive from Deidesheim. Their holdings are a complex geology of loess, limestone, red sandstone, with deposits of minerally muschelkalk (limestone) in some sites.

Annette and Thomas' oldest son George has taken over leadership at the estate. Having staged at important addresses like Rebholz (Pfalz) Wittmann (Rheinhessen), and Von Volxem (Saar), as well as an internship in New Zealand in 2016, he continues the winery's focus on quality wines of extraordinary value. All the wines David Bowler imports are from estate-owned vineyards where rigorous crop thinning and hand-harvesting are the norm. In addition, no systemic pesticides or herbicides are used and there is no irrigation in the vineyards. As of 2018, the wines are certified vegan by the European Vegetarian Union.

Borell-Diehl is our cool, under-the-radar source for a slew of great wines "beyond Riesling," including:

- fun, splashy liters of Müller-Thurgau and St. Laurent Rosé (our top-selling German wines!!!)
- fabulous Gewürztraminer in a fruity Kabinett style
- an excellent methode champenoise Chardonnay Sekt
- a classic Spätburgunder of such quality and value it would beat or compete with any American or French Pinot Noir under \$20 that you'd care to name---a must try!