
GRAUBURGUNDER

dry

Haardt



TASTING NOTE

Thanks to its crystal clear melon and apple bouquet, and juicy body with a subtle nutty aftertaste, the Haardt Grauburgunder can be combined with modern cuisine in many different ways.

VINTAGE

2018

BOUQUET

Scent of melons and apple, vivid juicy reverberation

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: village of Haardt

Soil: Haardtsandstein

Vines: 13-46 years

Yield: 55 hl/ha

CLASSIFICATION

VDP.Ortswein

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 12.5 % vol.

Acidity: 5.1 g/l

Residual sugar: 1.9 g/l

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
67433 Neustadt an der Weinstraße



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