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## GRAUBURGUNDER S

*dry*

Haardt



### TASTING NOTE

Intense golden yellow in the glass. Very close in the nose. A wine that you have to defoliate layer by layer in order to discover the diversity of its aromas. There are aromas of ripe apples, dried apricots and overripe pineapples. Followed by walnuts and earthy smells like moss and damp forest leaves. You can discover this diversity in the wine if you open the bottle a few hours beforehand and receive it in a large glass. The palate is completely irritated with the first sip, because it expects these fruit aromas. In contrast, we get an unbelievable fullness, dense and firm in the core with a rather firm acidity. This wine needs fat. Whether fish, meat, game or poultry. Fits!

### VINTAGE

2018

### BOUQUET

Ripe apple, dense body and firm acidity

### HARVEST

Handpicked with careful selection

### WINEMAKING

Cool fermentation in stainless steel  
partially matured in wooden barrels

### 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: 13.0 % vol.

Acidity: 4.9 g/l

Residual sugar: 1.9 g/l

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**Müller-Catoir**  
Weingut

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VDP. PRÄDIKATSWEINGUT

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