

MUSKATELLER

dry

Haardt



TASTING NOTE

Charisma and the purest aromas of fresh, green apples and a cool hint of nutmeg characterise this Haardt Muskateller with its elegant acidic structure and lively juicy succulence.

AWARDS

2016 James Suckling: 91/100 | Antonio Galloni (vinous): 92/100 | Restaurant wine (Ronn Wiegand): 5/5 stars

2022 James Suckling: 94/100 (Best Muskateller in its class 2023)

"The expressive nose of pink grapefruit, melon and basil pulls you into the juicy and well-structured dry muscat that really shows what this variety can do in warm and dry conditions. Such a joyful wine, but also with some really spicy and herbal complexity at the long textural finish." | Wine accompaniment at the Supperclub 2023.1 for "pickled Salmon with fried avocado, mango, avocado-wasabi cream, yuzu mayonnaise and trout caviar"

2021 James Suckling: 95/100 "A very fragrant and elegant dry muscat that's anything but loud, the pink grapefruit aroma so pristine and precise. Really concentrated with an acidity that's tantalizing and so delicate. The extremely ..."

VINTAGE

2016

BOUQUET

Musky minty scent of herbs, crystal clear and vivid

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: 11.5 % vol.

Acidity: 7.7 g/l

Residual sugar: 3.9 g/l

Müller-Catoir
Weingut

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



WEB www.mueller-catoir.de MAIL info@mueller-catoir.de

TELEFON +49 (0)6321 28 15