

## 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

2020 James Suckling: 95/100 "Absurdly strong for a village wine, this has a truly mind-boggling nose of exotic fruit (star fruit, passion fruit and mangosteen) and tropical flowers. A dry white essence of the muscat grape with lightning strike freshness that dazzles with its concentration and delicacy. Nature is strong! Drink or hold." Listed in "TOP 100 VALUE WINES OF 2021 (\$35 OR LESS!)", top-ranked wine from Germany!

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 ..."

### VINTAGE

2020

### 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: 12.0 % vol.

Acidity: 6.5 g/l

Residual sugar: 4.3 g/l

### DRINKING SUGGESTION

Now until 2026

**Müller-Catoir**  
Weingut

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



VDP. PRÄDIKATSWEINGUT

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