RIESLANER SPÄTLESE

fruity sweet

Schlössel



TASTING NOTE

Exotic fruit salad including melon, fresh pineapple, mango and limes topped with coconut flakes. Touching the tongue like oil the aromas spread within the mouth, thereby revealing a fresh acidity. Now we taste the honey of the acacia. Yet the wine is still to young and closed. You will be rewarded plentyfully, if you are patient and let the wine develop for some years. To be served with Roquefort and ripe cheese.

AWARDS

2016 Antonio Galloni (vinous): 92/100 | Restaurant wine (Ronn Wiegand): 4+/5 stars

VINTAGE

2016

BOUQUET

Green apples, spicy notes of eucalyptus

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz
Vineyard site: Gimmeldinger Schlössel
Soil: Löss
Vines: 15 years
Yield: 45 hl/ha
Slope: flat 100%
Direction: SE

CLASSIFICATION

VDP.Erste Lage

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 9.5 % vol.
Acidity: 7.7 g/l
Residual sugar: 70.9 g/l

DRINKING SUGGESTION

Now until 2027

Müller-Catoir
Weingut

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

VDP. PRÄDIKATSWEINGUT

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