

## RIESLING SEKT

**brut**

Müller-Catoir



### TASTING NOTE

The Riesling Brut is enchanting with its finely sparkling effervescence and a fragrance of white peaches and ripe apples. Its creamy fresh body has a lingering aftertaste, elegantly highlighted and nicely balanced from being matured on the lees.

The basis wines for our traditional sparkling wines come from the early harvests of fresh, healthy berries in our Haardt vineyards. The cool fermentation process follows the very gentle juice extraction process by means of whole grape pressing. The second fermentation process is based on the traditional champagne method, which involves a subsequent period of bottle aging on the lees for at least 18 months.

### AWARDS

2018 "This year (2022), the sparkling wine from Müller-Catoir again offers a crystal-clear, Palatinate Riesling fruit with a delicate mineral undertone. As usual, full of finesse, medium-weight, very tasty." Andreas Kosma | Sparkling Wine Guide Germany

### BOUQUET

Creamy fresh body, finely sparkling effervescence

### HARVEST

Handpicked with careful selection

### WINEMAKING

Traditional bottle fermentation  
39 months yeast storage

### VINEYARD

Region: Pfalz  
Vineyard site: districts around Neustadt/Wstr.  
Soil: Müller-Catoir  
Vines: 17-22 years  
Yield: 55 hl/ha

### CLASSIFICATION

VDP.Gutssekt

### GRADE

Sekt b.A.

### ANALYTIC DATA

Alcohol: 12.5 % vol.  
Acidity: 7.3 g/l  
Residual sugar: 7.5 g/l

**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
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