

RIESLING KABINETT

fruity sweet

Gimmeldingen



TASTING NOTE

After red vineyard peach and oranges balsamic notes such as caramel and flower honey follow. You won't get enough of smelling this wine. Enchanting sweetness, the wine flows through your throat a little oily. We think of the Provence and lavender cookies. Try it with pear tart with cream topping. Hearty with farmhouse bread and ripe cheese. When you come home frozen to the marrow this Riesling will warm your soul!

AWARDS

2014 Restaurant Wine (Ronn Wiegand): 4+/5 stars | Robert Parker: 90/100 Points

2022 James Suckling: 93/100 (Highest rating in its class 2023)

"What a beautiful peachy nose this dry riesling has!

Honeysuckle, too. Elegant and refined for the Pfalz where generosity is often written large. Impressive concentration, but every bit as much finesse. Polished long finish with striking minerality." | Wine accompaniment at the Supperclub 2023.2 for "Cheesecake brûlée with pumpkin spice ice cream, amarettini crumble and blueberry compote"

VINTAGE

2014

BOUQUET

Delicate balance of fruit sweetness and acidity

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: village of Gimmeldingen

Soil: Löss

Vines: 16-26 years

Yield: 55 hl/ha

CLASSIFICATION

VDP.Ortswein

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 10.0 % vol.

Acidity: 8.2 g/l

Residual sugar: 52.5 g/l

Müller-Catoir
Weingut

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