

## 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

2016 Antonio Galloni (vinous): 93/100 Points | Finalist "Vinum Riesling-Champion 2018"

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

2016

### 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: 9.0 % vol.

Acidity: 7.8 g/l

Residual sugar: 57.1 g/l

**Müller-Catoir**  
Weingut

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