

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

VINTAGE

2023

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: village of Gimmeldingen

Soil: Löss

Yield: 55 hl/ha

CLASSIFICATION

VDP.Ortswein

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 9.0 % vol.

Acidity: 7.5 g/l

Residual sugar: 61.3 g/l

DRINKING SUGGESTION

Now until 2029

Müller-Catoir
Weingut

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