

RIESLING SPÄTLESE

fruity sweet

Mandelgarten



TASTING NOTE

An exceptionally vivacious and intense combination of fruitiness and acidity with a precisely balanced aftertaste characterises this Spätlese from the Gimmeldingen Mandelgarten, complete with notes of peach and ripe citrus.

AWARDS

2015 Restaurant Wine (Ronn Wiegand): 5/5 stars | Wines of Germany UK: 2017 TOP50 German Wine Awards

2022 James Suckling: 95/100 "A very elegant riesling Spätlese in spite of the ample juicy stone fruit and jasmine character, then comes considerable power on the mid-weight palate. Very long, compact finish that's extremely bright and crystal clear."

2021 James Suckling: 96/100 "A great riesling Spätlese with an extremely wide spectrum of aromas from red apple to mandarin orange with a touch of exotic fruit and flowers. Super-racy acidity that gives this a diamond brightness that makes you glad to be alive. Very clean and precise finish."

2019 James Suckling: 98/100 "Dense apricot aromas, but none of the honey that normally accompanies this type of ripeness in this style. Serious concentration ..."

VINTAGE

2015

BOUQUET

White peach fruit, notes of ripe citrus

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: Gimmeldinger Mandelgarten

Soil: Löss

Vines: 27 years

Yield: 35 hl/ha

Slope: sloped 30%, flat 70%

Direction: SE

CLASSIFICATION

VDP.Große Lage

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 10.0 % vol.

Acidity: 7.6 g/l

Residual sugar: 79.1 g/l

DRINKING SUGGESTION

Now until 2026

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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