

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

2018 essen&trinken 7/

2021 "One for all! It is quite rare that a single wine can accompany a complete menu - a feat that the Riesling Spätlese from Müller-Catoir achieves with fascinating ease. Its perfectly balanced interplay of sweetness and acidity goes well with both the honey and olive oil cream and the sweet and savory combination in desserts. Thanks to the dense fruit of peach and lemon peel, it also cuts a fine figure with an intense shiitake bouillon."

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."

VINTAGE

2018

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.Erste Lage

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 9.5 % vol.

Acidity: 6.6 g/l

Residual sugar: 66.3 g/l

DRINKING SUGGESTION

Now until 2029

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
67433 Neustadt an der Weinstraße



WEB www.mueller-catoir.de MAIL info@mueller-catoir.de

TELEFON +49 (0)6321 28 15