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**RIESLING**  
*dry*  
Bürgergarten



**TASTING NOTE**

Fine stone fruit and citrus aromas with floral and mineral nuances. Aromas of plums, yellow peach, lime and quince peel. Harmonious interplay of yellow fruit, herbal and mineral elements. Dense fruit on the palate, juicy and powerful. Successful marriage of the ripeness of the fruit and the cool herbal spiciness.

**AWARDS**

2020 James Suckling: 95/100 "Deep stone-fruit and citrus aromas with some blossom notes. Stunning balance of ripe yet finely nuanced fruit and elegant acidity that then tightens to a long and pointed mineral finish that takes your breath away. Drink or hold."

2022 James Suckling: 95/100 "This youthful beauty needs some aeration for the wealth of stone fruit, mandarin orange and orange blossom aromas to fully unfurl. Concentrated and compact with stacks of wet stone minerality this is a strong wine that some may find a bit demanding right now, but this has been built for the long haul and has great potential." | enos Riesling-Challenge: Top Ten

2016 James Suckling: 94/100 | Finalist "Vinum Riesling-Champion 2017"

**VINTAGE**

2020

**BOUQUET**

Ripe stone fruits, mineralic powerful body

**HARVEST**

Handpicked with careful selection

**WINEMAKING**

Cool fermentation in stainless steel

**VINEYARD**

Region: Pfalz

Vineyard site: Haardter Bürgergarten

Soil: Haardtsandstein

Vines: 20-47 years

Yield: 45 hl/ha

Slope: sloped 10%, flat 90%

Direction: SE

**CLASSIFICATION**

VDP.Erste Lage

**GRADE**

Qualitätswein

**ANALYTIC DATA**

Alcohol: 12.5 % vol.

Acidity: 6.8 g/l

Residual sugar: 3.9 g/l

**DRINKING SUGGESTION**

Now until 2031

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**Müller-Catoir**  
Weingut

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