

## RIESLING

*dry*

Gimmeldingen



### TASTING NOTE

With an almost straw yellow colour, the Gimmeldingen Riesling from 2013 emanates a scent of ripe tropical fruits. This dry Riesling entices you with a hint of ripe white peach. The taste is reminiscent of apple cider and freshly cut pear. Due to the balanced structure, this wine is a great food companion!

### AWARDS

2019 James Suckling: 93/100 "Very fragrant and enticing with lemon-zest, licorice and herbal notes. This dry Pfalz riesling is a cool customer, in spite of the depth and juiciness. Long, straight finish with lots of freshness. From organically grown grapes. Drink or hold." | Ronn Wiegand 5/5 "This is an outstanding 2019 Riesling. The Gimmeldingen is a ripe, supple wine with medium full body, good depth and flavor (peach, apple, lime, pineapple, honeysuckle), and a long finish. Delicious. Can age further."

2007 Robert Parker: 90/100 | Best of Riesling

2018 91/100

### VINTAGE

2013

### BOUQUET

Elegant and fruity - a perfect choice to go with dinner.

### 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

Qualitätswein

### ANALYTIC DATA

Alcohol: 12.5 % vol.

Acidity: 8.3 g/l

Residual sugar: 4.1 g/l

**Müller-Catoir**  
Weingut

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