
RIESLING

dry

Gimmeldingen



TASTING NOTE

The well-balanced and delicately structured Gimmeldingen Riesling makes a floral and juicy impression, with hints of white peach and jasmine.

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

2017

BOUQUET

White peach, floral smooth body

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: 13.0 % vol.

Acidity: 7.8 g/l

Residual sugar: 3.2 g/l

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