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**RIESLING**  
*dry*  
Haardt



**TASTING NOTE**

The mineral-rich Haardt Riesling has a distinctive body, and its bouquet possesses typical yellow fruit notes, such as apricots and ripe peaches.

**AWARDS**

2018 James Suckling: 93/100 Points "Dried honeysuckle, loquat, mirabelle plums and dried lemons make for a concentrated and gripping nose. Warm and very structured on the full-bodied palate with some serious density and phenolics. Drink now." | Robert Parker: 89/100 Points "The 2018 Haardt Riesling opens with an attractive intense and flinty bouquet of ripe white/pink peaches and orange peels. Concentrated and with stewed fruit flavors on the palate, this is a very fresh, pure and salty Riesling with stimulating mineral grip on the finish." | RESTAURANT WINE® Issues #190-193: 5/5 stars "Delicious dry Haart Riesling: round, crisp, and medium full bodied, it has elegant character (yellow plum, peach, pear, passionfruit), fine balance, and a medium long finish. Great value; can be aged further. Unwooded. Organic. [2021-2024]"

**VINTAGE**

2018

**BOUQUET**

Yellow stone fruits, mineralic underlaid finish

**HARVEST**

Handpicked with careful selection

**WINEMAKING**

Cool fermentation in stainless steel

**VINEYARD**

Region: Pfalz

Vineyard site: village of Haardt

Soil: Haardtsandstein

Vines: 13-46 years

Yield: 55 hl/ha

**CLASSIFICATION**

VDP.Ortswein

**GRADE**

Qualitätswein

**ANALYTIC DATA**

Alcohol: 12.5 % vol.

Acidity: 6.8 g/l

Residual sugar: 3.1 g/l

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**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
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