RIESLING

dry

Mandelgarten



TASTING NOTE

The Mandelgarten Riesling is a fruity variation on the regional Riesling: many juicy, ripe pears, pepper and flowery hints of jasmine. Its velvety Riesling body is fresh and full of life.

AWARDS

2017 James Suckling: 95/100 | Finalist "Vinum Riesling-Champion 2018"
2022 James Suckling: 94/100 "A fragrant and graceful dry riesling that shows how attractive and beautifully balanced the 2022 vintage wines can be. Delicate peach and floral aromas with fascinating detail. After a little aeration in the glass you feel the underplayed power more and the finish gains in length. Built to last."| enos Riesling Challenge: 2nd place
2020 wein.plus: "Restrained, relatively cool, fairly light yellow fruity nose with vegetal and mineral nuances. Ripe, juicy, light fruit, floral and vegetal notes, lively acidity and some grip, persistent on the palate, still a touch muted, certain depth, distinct mineral notes, very good, quite firm finish. " excellent (90 WP) top position | James Suckling: 95/100 "Such a joyful, floral nose with notes of rose and ..."

VINTAGE

2017

BOUQUET

Juicy, ripe pear, pepper and floral notes of jasmine

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz
Vineyard site: Gimmeldinger Mandelgarten
Soil: Löss
Vines: 27 years
Yield: 45 hl/ha
Slope: sloped 30%, flat 70%
Direction: SE

CLASSIFICATION

VDP.Erste Lage

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 13.5 % vol.
Acidity: 8.0 g/l
Residual sugar: 3.0 g/l

DRINKING SUGGESTION

Now until 2028

Müller-Catoir
Weingut

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

19 10
VDP. PRÄDIKATSWEINGUT

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