
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

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 honeysuckle, plus a hint of smoke. And that's only the beginning for this dry riesling, which can hold its own with any number of GGs, thanks to the impressive concentration of citrus fruit and nectarine. The vibrant acidity and subtle mineral freshness underline each other at the very long and expressive finish. Drink or hold."
2017 James Suckling: 95/100 | Finalist "Vinum Riesling-Champion 2018"

VINTAGE

2020

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: 13.0 % vol.

Acidity: 7.2 g/l

Residual sugar: 3.6 g/l

DRINKING SUGGESTION

Now until 2031

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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