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**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**

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 honeysuckle, plus a hint of smoke. And that's only the beginning for this dry ..."

**VINTAGE**

2022

**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: 12.5 % vol.

Acidity: 6.7 g/l

Residual sugar: 2.9 g/l

**DRINKING SUGGESTION**

Now until 2033

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**Müller-Catoir**  
Weingut

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



**WEB** [www.mueller-catoir.de](http://www.mueller-catoir.de) **MAIL** [info@mueller-catoir.de](mailto:info@mueller-catoir.de)

**TELEFON** +49 (0)6321 28 15