

RIESLING

dry

Neustadt "V"



TASTING NOTE

In the glass, the Riesling shines in a bright golden yellow. Exotic fruit and citrus aromas on the nose. Wonderful juiciness on the palate. Very fine play of a multi-faceted citrus aroma, pineapple and mango. Pervaded by an exciting minerality and salty sea air. Lean defined with yet deep yellow fruit that resides predominantly in the warm citrus range. A fresh, delicate acidity animates and ensures the juicy drinking flow. Recommended with risotto with green asparagus or salad with warm goat cheese.

AWARDS

2022 James Suckling: 94/100 (Best Riesling in its class 2023)

"Very cool nose of lemon blossom, lemon curd and a whole garden of herbs. For this region this is a sleek and almost austere wine with a very focused, intensely chalky finish. So much energy! The first small crop from young vines." | Wine accompaniment at the Supperclub 2023.2 for beetroot-wasabi terrine with smoked eel and hazelnut

VINTAGE

2022

BOUQUET

Pineapple, mango and citrus. Juicy, lively and mineral.

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: Neustadt

Soil: Muschelkalk

Yield: 55 hl/ha

Slope: steep 10%, sloping 70%, flat 20%

Direction: S

CLASSIFICATION

VDP.Ortswein

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 12.5 % vol.

Acidity: 6.7 g/l

Residual sugar: 2.2 g/l

DRINKING SUGGESTION

Now until 2028

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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