

SCHEUREBE SPÄTLESE

fruity sweet

Mandelring



TASTING NOTE

Ripe, tropical fruit notes of grapefruit, pineapple and papaya characterise the juicy Scheurebe from the Haardt Mandelring with its luminous combination of sweet and sour in the finish.

AWARDS

2018 James Suckling: 96/100 Points "Lots of dried peaches and nectarines here, but a glimmering thread of citrus and spices makes this both mineral and intense. This is a medium-dry and full-bodied scheurebe that delivers a wealth of tropical and stone fruit and lots of phenolics on the long finish. Drink now or hold."

VINTAGE

2018

BOUQUET

Slightly cassis, pineapple, grapefruit, juicy body, ripe fruit sweetness

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: Haardter Mandelring

Soil: Kieselstein

Vines: 50 years

Yield: 45 hl/ha

Slope: sloped 30%, flat 70%

Direction: S

CLASSIFICATION

VDP.Erste Lage

GRADE

Prädikatswein

ANALYTIC DATA

Alcohol: 9.5 % vol.

Acidity: 4.3 g/l

Residual sugar: 58.4 g/l

DRINKING SUGGESTION

Now until 2029

Müller-Catoir
Weingut

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



WEB www.mueller-catoir.de MAIL info@mueller-catoir.de

TELEFON +49 (0)6321 28 15