

SCHEUREBE

dry

Haardt



TASTING NOTE

With its delicate bouquet of tropical fruits such as pineapple and grapefruit as well as gooseberry and cassis, this Haardt Scheurebe is focussed on freshness, vitality, and the exotic.

AWARDS

2018 James Suckling: 91/100 Points "This has a very fresh nose with attractive aromas of yellow peaches, pears and melon. The palate has a smooth, succulent and quite concentrated feel. The vintage has given this some real body. Organically grown grapes. Drink now."

2022 James Suckling: "Explosive nose of yellow and pink grapefruit with touches of cassis, melon and fresh mint. Sleek and dry on the palate where the fruit is much quieter than the bouquet. A bit like a well-structured sauvignon blanc. Good balance at the finish." | Wine accompaniment at the Supperclub 2023.1 for "Tom Kha-Style soup with coconut, kafir lime, shrimp and shiitake" | Wine accompaniment at the Supperclub 2023.2 for "Cod with curry pumpkin puree, pickled pumpkin, spinach emulsion, lotus root and miso beurre blanc"

VINTAGE

2018

BOUQUET

Gooseberry, pineapple, vibrant richness

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: village of Haardt

Soil: Haardtsandstein

Vines: 13-46 years

Yield: 55 hl/ha

CLASSIFICATION

VDP.Ortswein

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 12.5 % vol.

Acidity: 5.4 g/l

Residual sugar: 3.3 g/l

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