

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

2020 James Suckling: 94/100 "The melon and grapefruit (pink and yellow) aromas pour from the glass of this firmly structured, medium-bodied dry scheurebe that's got so much salty minerality at the finish. Still very young and, with aeration, ever more cassis shows on the nose. Drink or hold." | Wine accompaniment at the Supperclub 2023 for "Coconut | Kafir lime | Shrimp" | Wine accompaniment at the Rheingau Gourmet Festival 2023 (Sascha Kemmerer)

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" | ...

VINTAGE

2020

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: 13.0 % vol.

Acidity: 5.1 g/l

Residual sugar: 3.7 g/l

DRINKING SUGGESTION

Now until 2026

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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