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**SCHEUREBE**  
*dry*  
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 RESTAURANT WINE® Issues #190-193: 5/5 stars "The Mandelring Scheurebe is also outstanding: intense and refined in flavor (pear, peach, honeysuckle, lime, clove), it is supple, full bodied, and well balanced, with a smooth, lingering finish. First rate; great value; needs 2+ more years of aging. Organic. [2022-2025]"

2017 James Suckling: 95/100 (Best wines of 2018 under \$30) | restaurantwine (Ronn Wiegand): 5/5 stars - "The Mandelring Scheurebe is an unusually elegant version of this varietal. It has full body, smooth texture, and good balance, with a medium long finish, tasting of white peach, jasmine, tobacco, and pineapple. Can be aged further. Great value."

**VINTAGE**

2018

**BOUQUET**

Lime, grated grapefruit peel, elegant finish

**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**

Qualitätswein

**ANALYTIC DATA**

Alcohol: 13.0 % vol.

Acidity: 5.3 g/l

Residual sugar: 3.9 g/l

**DRINKING SUGGESTION**

Now until 2029

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**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
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