

# SPÄTBURGUNDER ROTWEIN

*dry*

Haardt



## TASTING NOTE

The Haardt Spätburgunder is characterised by the fragrance of fresh forest fruits. It stands out with its elegant vitality and a finely interwoven fruitiness and fades away with a multifaceted tannin structure lasting through the finish.

## AWARDS

2015 Medium Magazin | "Journalist of the year 2017" award :  
Wine for menu (Hotel & Stadtbad Oderberger | Berlin),  
19.02.2018 | Restaurant wine (Ronn Wiegand): 4/5 stars  
2020 Aftenposten (A Magazine | Ingvild Tennfjord): "Silky,  
German Pinot Noir. Was sold out but now the new supply is  
here. Scent of blueberries and Nordic forest. Recommended with  
mushroom dishes." (Top rating: 6 out of 6 points!)  
2019 Aftenposten (A-magasinet | Ingvild Tennfjord): "Ah, so  
soft! Like drinking velvet. The wine has a slender, delicate body.  
The fruit is still compact, concentrated and authentic. Pinot  
Noir from Germany. It beat many of the Burgundies I tasted that  
same week." (Top rating: 6 out of 6!)

## VINTAGE

2015

## BOUQUET

Red soft fruits, fine balance

## HARVEST

Handpicked with careful selection

## WINEMAKING

Traditional maturing in small wooden casks

## 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: 5.3 g/l  
Residual sugar: 0.2 g/l

**Müller-Catoir**  
Weingut

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