

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

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!)

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

VINTAGE

2016

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: 0.1 g/l

DRINKING SUGGESTION

Now until 2026

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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