

# 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: 5.4 g/l

Residual sugar: 0.1 g/l

## DRINKING SUGGESTION

Now until 2026

**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
67433 Neustadt an der Weinstraße



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