# SPÄTBURGUNDER ROTWEIN dry

Neustadt "V"



## TASTING NOTE

Garnet red in the glass, astonishingly dense core. A real variety of aromas unfolds in the nose. Luscious heart cherries mix with dark ripe berries and black elderberries, accompanied by dark chocolate. Noble wood and a potpourri of spices such as bay leaves, notes of tobacco and white pepper. Animated by the fruit and spice, the palate absorbs this variety and feels the depth. Firm in the core, with medium-strong tannins, it exudes the elegance of a French Burgundy. Comparable to a tango dancer who enjoys every step he takes on the floor with discipline and grace and never loses his poise. The Pinot Noir is allowed to develop further and is far from at its peak. Already a pleasure, very handy and the ingenious partner for everything pan-fried whether duck breast, beef fillet, venison medallions or the pork chops with bacon rind.

## AWARDS

2019 GOURMETWELTEN Das Genussportal "Cup Deutschland Rot 2022": 91.2 points | Wine accompaniment at the Supperclub 2023 for "Pork | Polenta | Paprika"

**vintage** 2019

**BOUQUET** Sweet cherries, dark ripe berries, elegance and depth

HARVEST Handpicked with careful selection

WINEMAKING Traditional maturing in small wooden casks

## VINEYARD

Region: Pfalz Vineyard site: Neustadt Soil: Muschelkalk Yield: 55 hl/ha Slope: steep 10%, sloping 70%, flat 20% Direction: S

## CLASSIFICATION

VDP.Ortswein

**GRADE** Qualitätswein

## ANALYTIC DATA

Alcohol: 13.0 % vol. Acidity: 5.5 g/l Residual sugar: 0.4 g/l

**DRINKING SUGGESTION** Now until 2029





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