## WEISSBURGUNDER

***dry***

Haardt




**TASTING NOTE**

This versatile accompaniment to many types of food has a delicate, lively bouquet of ripe apple and pear topped by a cool minerality, elegant body and full finish.

**AWARDS**

*2018* RESTAURANT WINE® Issues #190-193: 5/5 stars "An elegant Pinot Blanc of outstanding quality. It is supple in texture, yet crisp, and full bodied, with fine balance, and a medium long finish tasting of pear, white peach, lemon, and cherimoya. Great value; can be aged a bit. Unwooded. Organic. [2021-2024]"
*2021* James Suckling: 93/100 "A very attractive dry pinot blanc with juicy pear and melon fruit that you don't have to be Albert Einstein to understand. The bright, but by no means dominant, acidity at the crisp finish pulls you back."
*2020* James Suckling: 93/100 "Cool yet effusive nose of garden peas and a wide range of white fruit, with the emphasis on pear. Only medium-bodied with spot-on balance of ripeness and elegance. The same level of balance at the long, silky finish. Drink or hold."

**VINTAGE**

2018

**BOUQUET**

Fully ripe apples and pears, elegant cool minerality

**HARVEST**

Handpicked with careful selection

**WINEMAKING**

Cool fermentation in stainless steel

**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:* 2.0 g/l

Müller-Catoir
Weingut

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

19 10
VDP. PRÄDIKATSWEINGUT

**WEB** www.mueller-catoir.de **MAIL** info@mueller-catoir.de
**TELEFON** +49 (0)6321 28 15