

## RIESLANER AUSLESE

*noble sweet*

Herzog



### TASTING NOTE

Concentrated green and herbal aromas of eucalyptus and fresh hay herbs characterise the bouquet of the Rieslaner Auslese. The finish of its velvety body has a delicate minerality.

### AWARDS

2017 James Suckling: 98/100 | restaurantwine (Ronn Wiegand): 5/5 stars - "Exceptional Rieslaner Auslese: aromatic and intensely flavored, this wine has stunning peach, honey, lime, rose petal, and elderflower aromas/flavors, excellent balance, and a crisp, persistent finish. First rate; needs aging." | EDEL Cup 2022 Germany: 95/100 points | Wine accompaniment at the Supperclub 2023 for "White Chocolate | Passion Fruit | Pineapple"

2021 James Suckling: 96/100 "The amazing nose of exotic fruits of this Auslese, the King Alphonso mango reigning supreme, but there's also plenty of Thai basil. Stunning concentration and vibrancy on the medium-bodied and very focused palate. Excellent aging potential, but who can resist this beauty now? Pristine finish."

### VINTAGE

2017

### BOUQUET

Fresh hay herbs, green-flaky flavours, juicy body

### HARVEST

Handpicked with careful selection (dried up parts only)

### WINEMAKING

Cool fermentation in stainless steel

### VINEYARD

Region: Pfalz

Vineyard site: Haardter Herzog

Soil: Haardtsandstein

Vines: 6-23 years

Yield: 25 hl/ha

Slope: steep 30%, sloped 70%

Direction: SE

### CLASSIFICATION

VDP.Erste Lage

### GRADE

Prädikatswein

### ANALYTIC DATA

Alcohol: 9.5 % vol.

Acidity: 8.1 g/l

Residual sugar: 164.1 g/l

### DRINKING SUGGESTION

Now until 2036

**Müller-Catoir**  
Weingut

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



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