

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

2016 James Suckling: 96/100 | Wein-Plus: 92/100 | Antonio Galloni (vinous): 93/100 | Restaurant wine (Ronn Wiegand): 4+/5 stars

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."

2020 James Suckling: 95/100 "A touch of mushroom from botrytis on the nose, but way more exotic fruit, particularly papaya. Eucalyptus, too. Great power and textural complexity on the full-bodied palate, the sweetness very discreet for this category. Wonderful lime-zest freshness at the finish. Drink or hold."

VINTAGE

2016

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: 11.0 % vol.

Acidity: 9.4 g/l

Residual sugar: 104.8 g/l

DRINKING SUGGESTION

Now until 2035

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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