

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,
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