

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

2018 James Suckling: 94/100 Points "Weighted branches of tropical-fruit trees have been generous here, offering ripe mangoes, apricots, jack fruit, lychees, papaya and baked bananas. Sweet and very bold with a huge amount of depth and viscosity. The tropical fruit turns to caramel and sticky toffee pudding on the finish. Drink now or hold." | Robert Parker: 91/100 Points "The 2018 Rieslaner Herzog Auslese offers an intense, clear, ripe and concentrated bouquet. Sweet and lush but also piquant on the palate, this is a well-structured, lush and juicy wine with pineapple aromas and stimulating vitality. The wine has grip and tension that counterbalances the enormous sweetness from the 150 grams of residual sugar." | RESTAURANT WINE® Issues #190-193: 4/5 stars "A ripe, aromatic Rieslaner of fine quality. It has floral, ..."

VINTAGE

2018

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: 10.0 % vol.

Acidity: 6.8 g/l

Residual sugar: 138.1 g/l

DRINKING SUGGESTION

Now until 2037

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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