

## 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

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."

2019 James Suckling: 95/100 "This has almost erotic succulence with moderate acidity for this special grape variety, but a ton of caramel and toasty aromas that makes this extremely appealing. Long, creamy finish. From ..."

### VINTAGE

2021

### 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: 11.5 % vol.

Acidity: 9.2 g/l

Residual sugar: 91.1 g/l

### DRINKING SUGGESTION

Now until 2040

**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
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