# RIESLANER BEERENAUSLESE noble sweet

Herzog



### TASTING NOTE

The fragrance of the Rieslaner Beerenauslese is a balancing act between fresh and dried herbs. Its vibrant fruity sweetness on the palate distinguishes the delicate, long mineral-rich finish.

### AWARDS

2014 Robert Parker: 95/100 | Gault Millau: 92/100 | Eichelmann: 92/100 | WeinPlus: 94/100 | Rheingau Gourmet & Wine Festival 2017 Wine accompaniment for lunch with Vineet Bhatia (Rasoi, London), Feb 24, 2017 | Wine accompaniment at the Supperclub 2018 for "Almond Tofu"

2021 James Suckling: 98/100 "Sweet wines have such a problem today because they are so frequently assumed to be heavy and/or old-fashioned. However, there could be nothing more modern in its purity and precision than this wine, brimming with ripe mango and papaya fruit. Nor could a sweet wine be lighter-footed than this beauty. But the power at the finish is also spectacular!"

2020 James Suckling: 98/100 "Very dense and compact, but with sweetness at the lower end of the scale for dessert wines, this has great dried-mango, papaya and ..."

#### VINTAGE

2014

### BOUQUET

Fresh and dried herbs, mineralic

#### 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: 15 hl/ha

Slope: steep 30%, sloped 70%

Direction: SE

# CLASSIFICATION

VDP.Erste Lage

# GRADE

Prädikatswein

## ANALYTIC DATA

Alcohol: 8.0 % vol. Acidity: 12.0 g/l

Residual sugar: 197.5 g/l

# DRINKING SUGGESTION

Now until 2038



