# 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**

2016 James Suckling: 98/100 (Top 100 Germany) | Wein-Plus: 94/100

202I 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 custard-apple aromas. And yet, at the breathtakingly intense finish it remains so precise and finely nuanced. Drink or hold." | EDEL-Cup 2022 Germany: 94,3/100 points

2015 Robert Parker: 91/100 | Gault Millau: 95/100 | Wein-Plus: 93/100

#### VINTAGE

2016

#### **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: 10.0 % vol. Acidity: 10.5 g/l

Residual sugar: 166.4 g/l

## DRINKING SUGGESTION

Now until 2040



