

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

2017 James Suckling: 99/100 | Finalist "Vinum Riesling-Champion 2018" | restaurantwine (Ronn Wiegand): 5/5 stars - "Very fine quality, this Beerenauslese has intense, even exotic character (peach jam, strawberry jam, honey, pineapple, lime), great depth of flavor, fine balance, and a very long and lingering finish. Wonderful BA, in need of further aging."

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!"

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

2004 Robert Parker: 99/100

VINTAGE

2017

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: 9.7 g/l

Residual sugar: 232.9 g/l

DRINKING SUGGESTION

Now until 2041

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
67433 Neustadt an der Weinstraße



WEB www.mueller-catoir.de MAIL info@mueller-catoir.de

TELEFON +49 (0)6321 28 15