

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

2018 James Suckling: 95/100 Points "Such richness and ripeness with very clean fruit here; this has a wealth of mango and super ripe-peach aromas, as well as a chalky edge. The palate has very rich apricots, dried peaches and mangoes in such clean style. Very, very rich, sweet and clean. From organically grown grapes. Drink over the next decade or more." | Robert Parker: 92/100 Points "Picked at 160° Oechsle and including 50% botrytis berries, the 2018 Herzog Rieslaner Beerenauslese is pure, fine and flinty on the spicy, peppery pineapple nose. Salty, piquant and grippy on the palate, this is an excellent Rieslaner that benefits from the early concentration of the grapes, which gives piquancy and tension and a long and concentrated finish." | RESTAURANT WINE® Issues #190-193: 4+/5 stars "Terrific! The BA is very fine: supple, ..."

VINTAGE

2018

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: 10.5 % vol.

Acidity: 7.9 g/l

Residual sugar: 190.5 g/l

DRINKING SUGGESTION

Now until 2042

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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VDP. PRÄDIKATSWEINGUT

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