

# RIESLANER TROCKENBEERENAUSLESE

*noble sweet*

Herzog



## TASTING NOTE

The Herzog Rieslaner Trockenbeerenauslese ("selected grapes") from 2008 is of a light-amber colour, with tones of dried fruits such as raisins and aromatic touches of brittle and forest honey. Besides its exotic sweetness and fruitiness, the Riesling has even more to offer: thanks to a certain acidity, this wine leaves a long and juicy aftertaste that whets the appetite for the next sip.

## AWARDS

2008 Robert Parker: 96/100 | Gault Millau: 96/100 | Wein-Plus: 95+/100

2017 Decanter Magazine: nominated as "Wine of the Year 2022" (issue January 2023) | EDEL-Cup 2022 Germany: 96/100 points  
2016 James Suckling: 99/100 (Top 100 Germany) | Vinum Riesling Champion

2017 2. place in the category "children of Riesling" | Wein-Plus: 98/100 | Antonio Galloni (vinous): 95/100

2015 Robert Parker: 94+/100 (272°: 95/100) | Gault Millau: 95/100 (272°: 96/100) | Wein-Plus: 96/100 (272°: 97/100) | Riesling.de: 95/100 (272°: 96/100)

## VINTAGE

2008

## BOUQUET

Aromatic sweetness with elegant acidity

## HARVEST

Handpicked with careful selection (dried up berries only)

## WINEMAKING

Cool fermentation in stainless steel

## VINEYARD

Region: Pfalz

Vineyard site: Haardter Herzog

Soil: Haardtsandstein

Vines: 6-23 years

Yield: 5 hl/ha

Slope: steep 30%, sloped 70%

Direction: SE

## CLASSIFICATION

VDP.Erste Lage

## GRADE

Prädikatswein

## ANALYTIC DATA

Alcohol: 6.5 % vol.

Acidity: 19.3 g/l

Residual sugar: 335.4 g/l

## DRINKING SUGGESTION

Now until 2039

**Müller-Catoir**  
Weingut

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



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