

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,
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