

# RIESLANER TROCKENBEERENAUSLESE

*noble sweet*

Herzog



## TASTING NOTE

The Rieslaner Trockenbeerenauslese delights the nose with a virtual cornucopia of various herbal aromas, which treat the palate to a magnificent interaction between fruitiness and acidity and a finish that just doesn't seem to want to end – a wine concentrate for eternity.

## AWARDS

2018 James Suckling: 98/100 Points "Golden in color, this offers very, very vibrant orange marmalade and apricot conserve, as well as dried mango. Staggering acidity here. The fruit is so pure with peach and mango conserve in super sweet mode and bracing acidity. So intense that it is confrontational now and needs a lot of time to settle. This is one of the wines you can most easily age in the cellar. Dried apricot finish, seared by 18 grams per liter of acidity. From organically grown grapes. Drink now, but better after." (Top 100 Wines of Germany 2019) | RESTAURANT WINE® Issues #190-193: 5/5 stars "Terrific! The 2018 Rieslaner TBA is an extraordinary wine: ultra-rich and light bodied, it is luscious and yet very crisp and ..."

## VINTAGE

2018

## BOUQUET

Dried stone fruits, herbal honey flavor

## 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: 6.0 % vol.

Acidity: 17.4 g/l

Residual sugar: 331.5 g/l

## DRINKING SUGGESTION

Now until 2049

**Müller-Catoir**  
Weingut

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



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