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**RIESLANER**  
**TROCKENBEERENAUSLESE 285°**  
*noble sweet*  
Herzog



**TASTING NOTE**

The wine shines like an amber. The high viscosity and almost syrupy consistency forms streaks in the glass that are reminiscent of church windows. The bouquet exudes a very fine ethereal and concentration of aromas. On the nose, dried fruit, dried apricots and orange zest. Accompanied by forest honey and caramel notes. The Trockenbeerenauslese flows softly and yet very expansively into the palate. All of this is countered by a fresh acidity, which lets the palate breathe again after this concentration. Then you enjoy this soft, never-ending finish. A wine concentrate for eternity and an absolute highlight for TBA fans! (Special edition "degree Oechsle": separate vinification of extremely dried out grapes). We recommend drinking this wine at a temperature of approx. 10 - 12 ° C from a large red wine glass so that its aromas can fully develop in this virgin stage.

**AWARDS**

2015 Vinum Riesling Champion

2018 1. place in the category "children of Riesling", 19/20  
(highest rated wine of the competition) | Robert Parker: 95/100 |  
Wein-Plus: 97/100 ...

**VINTAGE**

2017

**BOUQUET**

Ripe tropical fruit, forest honey, high concentration

**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: 12.3 g/l

Residual sugar: 443.6 g/l

**DRINKING SUGGESTION**

Now until 2048

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**Müller-Catoir**  
Weingut

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