

2003 Freiherr Langwerth von Simmern Hattenheimer Nussbrunnen Riesling Auslese

WHO: Freiherr Langwerth von Simmern

WHAT: Auslese Riesling WHERE: Rheingau, Germany

WHEN: 2003

Aromas are soft and sweet, pear, honey, and white flowers, perhaps peonies. Honey and pears dominate on the attack, adding apples, florals, and hints of dried apricot and Meyer lemon on the mid-palate. Ripe, even bruised, rather than tart, applies linger on the finish. On the sweeter side of off-dry, this is very soft, with acids a little light. Pair this with hot cayenne spiced shrimp or squid. Recommended. DH

http://palatepress.com



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