

2010 Reichsrat Von Buhl Riesling Kabinett Armand

Who: Reichsrat Von Buhl

What: Riesling

Designation: Kabinett Armand Where: Germany, Pfalz

When: 2010

The nose shows barely-ripe white peaches, white flowers, and a tiny hint of ginger. The palate is an interesting combination of tart and sweet. The tart comes through as Key lime, the sweet from white peaches. Tart green apple shows on the mid-palate. Lime shows again and lingers on the finish. This is a very pleasant wine, not tremendously complex but offering a few honest layers of flavors. Drink with baked scallops. Recommended (88). DH

http://palatepress.com



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