



2009 Sybille Kuntz Riesling Trocken

WHO: Sybille Kuntz
WHAT: Riesling
WHERE: Germany, Mosel Saar Ruwer
WHEN: 2009

The nose opens with white flowers, pears, and a background of lemon zest. On the palate the acids are positively zingy. Pears, tart apple, and lemon all play over a background of ginger snaps and white pepper. Drink with fried tenderloin. Recommended. DH

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