

Antonio Galloni  
presents  
**vinous**  
explore all things wine

90  
POINTS

DOMAINE REIFLÉ  
GRAND CRU STEINERT RIESLING 2013

“BRIGHT, GOLD-TINGED STRAW. A SLIGHTLY PUNGENT NOTE OF VOLATILE ACIDITY ADDS LIFT TO THE DEEP CARAMEL, CHAMOMILE AND PEACH AROMAS. DENSE, JUICY AND SUAVE, WITH A LITTLE RESIDUAL SWEETNESS GIVING A CARESSING MOUTHFEEL TO THE RIPE BUT LIVELY STONE FRUIT AND SWEET SPICE FLAVORS. FINISHES LONG, WITH DECENT GRIP. THE SOIL HERE IS ALL CALCAIRE OOLITHIQUE (IN WHICH THE CALCAREOUS CRYSTALS ARE SMALL AND EGG-SHAPED, MAKING THE ROCKS AND STONES LOOK LIKE THEY HAVE GOOSEBUMPS), WHICH GIVES CITRUS-ACCENTED WINES ENLIVENED BY LEMONY ACIDITY. AT 7 G/L RESIDUAL SUGAR AND 7 G/L TOTAL ACIDITY, YOU CAN TASTE A LITTLE SWEETNESS, BUT IT’S BARELY NOTICEABLE.”

FEBRUARY 2016





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MARITIME  
WINE TRADING CO.

