Antonio Galloni vinous explore all things wine

ZIND-HUMBRECHT

Gewürztraminer Hengst (Grand Cru) 2021



94 Points

The 2021 Gewurztraminer Hengst Grand Cru is from Oligocene limestone with some clay. This is made from the two oldest plots the domaine owns, planted between the two World Wars. Old Gewurztraminer genetics are less aromatically overt than current selections. Here, an earthy reduction comes first. As it dissipates, peach and pear shine through, just edged with a touch of rose petal. The palate is juicy, rounded and generous, almost dripping with peach juice and Mirabelle, but dry. The structure comes from texture rather than acid, which is balanced and fresh. Lovely citrus pith bitterness defines the palate and the dry finish.

April 20, 2023

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