



ZIND-HUMBRECHT *Riesling Heimbourg 2022*

92 Points

A touch of reduction casts a flinty haze on absolutely zesty citrus that unites Meyer lemon, grapefruit and tangerine. The palate is ripe and juicy with serene, expansive acidity that spreads a grapefruit zestiness. Beautifully nuanced aromatics make for a succulent, refreshing wine.

May 13, 2024

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