



90 Points

**Dr. Konstantin Frank
2014 Semi-Dry Riesling**

The 2014 Semi-Dry Riesling is sourced from the winery's Seneca Lake vines (unlike the Dry Riesling). It comes in at 24 grams per liter of residual sugar and 12% alcohol (versus 12.5% for the Dry Riesling). This is concentrated and simply stuffed in the mid-palate for this price range. Lingering nicely on the finish, it is clearly off-dry, but doesn't really seem sweet. This leans more on the fruit than the intense, laser bursts of acidity common to many young Rieslings, but its acidity easily balances the sugar--so, it is clearly there. As the wine airs, warms and opens up, it shows more crispness. It's ultimately fresh and lovely, beautifully balanced and delicious.



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