



94 Points

Dr. Frank Late Harvest 2013 Riesling

The 2013 Late Harvest Riesling comes in with 120 grams per liter of residual sugar and 11% alcohol. The winery said to think of it as a Beerenauslese style. About 85% of the grapes had botrytis. As delicious as this is, it is the acidity and balance that make it special, not the fruit and sugar per se. It begins with all of those peach and apricot nuances typical of the style, but then it actually gets drier in perception. The big finish is classic in flavor, but also special for its grip and persistence. Refined, transparent and fresh, it handles its richness brilliantly, never cloying for a second. It was one of my favorite dessert wines on my recent trip.



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