

# Wine & Spirits

**91 Points**

**Dr. Konstantin Frank  
2016 Grüner Veltliner**

(Finger Lakes, NY)

“Salty and green, with a scent of lime blossom and a savory suite of flavors that are both floral and leafy, this wine runs parallel to the variety as it’s grown in Austria but manages to glance off those attributes...green, but in a different way, angular, but not quite the same angle. Uncork for sweet-pea risotto.”

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