

ZIND-HUMBRECHT

Gewürztraminer Hengst Grand Cru 2018

94 Points

From vines averaging 67 years of age in a medium to steep-sloping, south/southeast-facing cru on calcareous marl soils, the golden-colored 2018 Gewurztraminer Hengst opens with a deep and flinty, spicy and aromatic nose with lychee and blood orange zest and limon juice aromas. Rich and elegant on the palate, this is a full-bodied, dense and sustainable Gewurztraminer with candied bitters on the long and intense, clear and finely tannic finish. Sweet but not overly so (43.8 grams per liter of residual sugar), this is an excellent wine to pair with spicy dishes. The acidity here is remarkably vital and intermingled with the stimulating tannins.



The alcohol is rather moderate for
Gewurztraminer.

Stephan Reinhardt - March 9, 2023

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