



# Gustave Lorentz Riesling Grand Cru Altenberg de Bergheim

## “Highlights”

### 2005

- **95 ‘Editor’s Choice’ – WINE ENTHUSIAST, Dec. 1, 2017**

“The producer is still the most important element in determining quality. And Lorentz is a great producer. Not flowery in the German style, this dry Riesling has weight and substance. A lush texture, nuances of peach and a long, spiced finish add to its allure. It’s not a wine to sip before dinner, but it would be terrific with holiday turkey.”

### 2008

- **93 – ‘Cellar Selection’ – WINE ENTHUSIAST, Dec. 31, 2014**

“This late release, aging for five years, has produced a majestic wine. Its breadth of flavor, with ripe fruits as well as intense structure, are gently transitioning from the first flush of youth to a more mature character. Intensely textured, tight, ready to spring, it shows the beauty of maturing Riesling. Drink now, although it will age many more years.”

- **92 – WINE ADVOCATE, Sept. 2015**

“...offers an aromatic bouquet of herbal flavors yet is svelt, discreet and elegant in its fruit aromas which I find absolutely delicious and inviting. Very delicate and highly elegant on the palate which is almost Mosel-like in its floral and finesse-full expression and buoyant finish. The acidity is so lively and piquant here and so perfectly interwoven with fruity, herbal and mineral flavors that this is one of the finest and most refined Rieslings I have tasted from this excellent vintage this year. Ready to drink and to enjoy over the next 5-6 years.”

### 2007

- **92 – WINE & SPIRITS, Dec. 2013**

“A complex essence of the terroir, this is more mineral than fruity, buzzing with honeycomb and beeswax scents, lasting on salty vibrations. It’s round, bold and supple, ready for choucroute.”

- **91 – ‘Cellar Selection’ – WINE ENTHUSIAST, Aug. 1, 2012**

“A delicious wine that’s now approaching maturity, but it still promises to age for several years. Its crisp flavors of green and white fruits are merging into notes of toast, yeast and herb. It shows a mineral texture and tense acidity.”

### 2005

- **91 – WINEREVIEWONLINE.COM, Nov. 30, 2010**
- **90 – WINE ENTHUSIAST, Oct. 1, 2010**

