

FRITZ ZIMMER

2022

FRITZ ZIMMER RIESLING AUSLESE
GERMANY



TASTING NOTES

The Fritz Zimmer Riesling Auslese is rich and full aromas and flavors of honey, almonds, apricots, peaches, lime and mango. It is a perfect match for spicy cuisine, fruits, aged cheeses and desserts with diary, citrus or nuts. It is best served chilled (50-54°F).

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