

ST. URBANS-HOF
LAURENTIUSLAY GG 2023



92 Points

“An intense and densely packed version, with an austere feel to the electrifying acidity that slices through its beautiful range of preserved lime peel, nectarine, ginger and dried hay. Fennel and flint smoke merge in toward the finish, which radiates mineral energy. Crunchy and steely, this needs time.”

Wine Spectator

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