

## **Description:**

This 1992 Niederhäuser Pfingstweide Riesling Spätlese from Paul Anheuser showcases the remarkable longevity of mature German Riesling. Sourced from the Pfingstweide vineyard in the Nahe, known for its gravelly, well-drained soils, the wine has developed layered complexity over decades of bottle age. Expect aromas of dried apricot, honey and candied citrus peel, with delicate petrol notes emerging from long-term maturation. The palate is silky and nuanced, balancing residual sweetness with lively acidity and a gently mineral finish.

## **Tasting Notes:**

Dried Apricot, Honey, Candied Citrus, Petrol, Almond, Slate

Allergens: Contains sulphites.

## **Dish Pairing:**

- Roast duck with orange glaze
- Spiced pork dishes
- Washed-rind cheeses
- Fruit-based desserts such as apple tart

## **Talking Point:**

The Anheuser family has been making wine in the Nahe since 1627, making them one of Germany's oldest wine families. Their Pfingstweide vineyard sits tucked along the riverbank near Niederhausen — a site once noted in 19th-century Prussian agricultural records for producing "particularly fragrant Riesling".