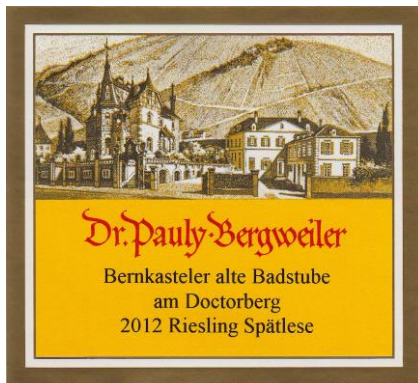




# DR. PAULY-BERGWEILER

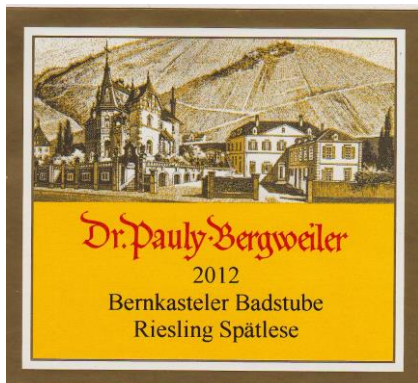
Winespectator Rating  
October 2013



## Wine Spectator

**93 points**

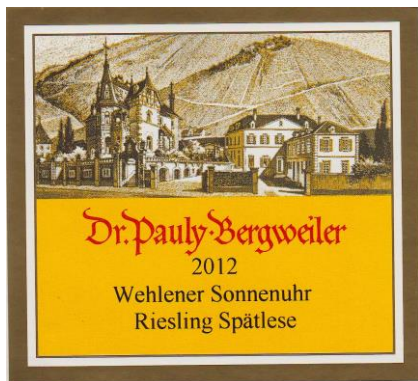
A big, ripe style, with baked apple and roasted peach flavors that are full and lush, accented by some jellied citrus notes. Reveals hints of cinnamon and lavender midpalate, graced by smoky details. Drink now through 2040



## Wine Spectator

**92 points**

The aromas and flavors of ripe apple and pear are packed and concentrated. Luscious midpalate, with plenty of weight and density to the spice accents. The long finish echoes with juiciness. Drink now through 2040.



## Wine Spectator

**92 points**

Racy and nimble, with crisp, expressive flavors of peach, ripe apple and gooseberry, bursting with crispness. The long finish of green savory herb ends on an elegant note. Drink now through 2035.

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