



SPECIAL VALUE ISSUE

WINE ENTHUSIAST[®]

MAGAZINE

87 R&A Pfaffl 2007 Haidviertel Grüner Veltliner (Weinviertel); \$23. In the hands of the Pfaffl family, this simple Grüner Veltliner has taken on a rich, almost sumptuous character that gives a depth of flavor to the acidity and crisp green apple flavors. The fruit is open, generous and ripe. Imported by Palm Bay International. —R.V.

92 R&A Pfaffl 2007 Hundsleitener Grüner Veltliner (Niederösterreich); \$32. The Hundsleitener vineyard is on the last slopes of the Weinviertel looking across the Danube Valley. With its great exposure, it produces a rich style of Grüner, with added structure and minerality. In 2007, the vintage exposed the terroir, giving a flinty edge to the still-rich character. Imported by Palm Bay International. —R.V.

92 R&A Pfaffl 2007 Goldjoch Grüner Veltliner (Niederösterreich); \$50. With the extra crispness of the 2007 vintage, this wine has lost its usual opulent character, but it has gained a great definition of structured fruit and flavors of cream, caramel, spice and pear. A benchmark Grüner from its home territory. Imported by Palm Bay International. —R.V.

91 R&A Pfaffl 2007 Terrassen Sonnleitener Riesling (Niederösterreich); \$32. Heavily perfumed, this is a wine that manages to combine richness with a great tension of tight fruits, grapefruit as well as apricots, acidity as well as ripe generosity. It needs to age—allow at least 3–4 years for the structure to soften. Imported by Palm Bay International. —R.V.

89 R&A Pfaffl 2007 Riesling am Berg Riesling (Niederösterreich); \$60. Described as “Lieblich”, in effect medium-sweet, this soft wine keeps its acidity and adds peaches and lychees to its repertoire of flavors. The perfumed Riesling character balances beautifully with richness, and a fresh aftertaste. Imported by Palm Bay International. —R.V.