



**MAYSARA**

**2005 Anahita Riesling**

This off-dry Riesling showcases the layered fragrance that has brought much fame to the varietal. The focused, structured nose of key limes and ruby red grapefruit dissolve into hints of quince and spicy, baked apple pie. The creamy mouth-feel gives the wine a full approach on the palate, ending with a fresh, clean finish. This off-dry style of Riesling pairs well with scallops, crab cakes, dessert or all by itself!



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