

WEINGUT EVA FRICKE RIESLING MÉLANGE QBA



100% Riesling. Concentrated and precise with aromas of flint and struck match combined with citrus and grapefruit. Flavors of peach, apricot and plum with a dense body, good complexity and well-integrated acidity. Thanks to its minerality, this dry wine always remains on the elegant, juicy side. Long, crystalline, balanced finish. Pair with salad, fish and seafood, pasta or rice, starters, soup, vegetarian and foreign dishes. Organic/Biodynamic.

Grapes exclusively from Eltville vineyards that have benefitted from ecological farming for a number of years; a selection of Eva Fricke's oldest and best vineyard sites in this upper Rheingau village of Germany.

Vineyards grown on loess, clay & loam soils; partly interspersed with pebble or quartzite. Organic farming infused with choice elements of biodynamics. Only manual work on the vines which are often up to 70 years old and on steep slopes of more than 44 degrees. The wines spend 4-10 months on their fine lees, gathering weight and complexity. Alcohol is never allowed in excess of 13.5%, and acidity is preserved as an utmost priority!

Eva Fricke was raised in Bremen, Germany, a place better known for beer than wine. After University in Rheingau, she set out to work in harvests around the world, from Australia to Bordeaux (Château Cissac in Haut-Médoc) to Ribera del Duero (Pingus). Yet there was something about the Rheingau that called to her. She soon settled in as winemaker at Weingut Leitz, one of the region's most prolific wineries. And by 2011, she was able to strike out on her own and founded Weingut Eva Fricke. Over the years, her humble project has grown into a patchwork of 17 hectares of vineyards between Lorch, Eltville, Hattenheim and Kiedrich.

Her single-vineyard expressions of Riesling give some of the most exquisite and honest expressions of Rheingau terroir, a territory that she is steadfastly committed to propelling into the highest echelons of recognition when it comes to German winemaking.

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Tasting Note:

WEINGUT EVA FRICKE RIESLING MÉLANGE

100% Riesling. Aromas of flint, struck match, citrus & grapefruit; flavors of peach, apricot & plum; dense body, good complexity & well-integrated acidity; mineral, dry, elegant & juicy; long, crystalline finish. Organic/Biodynamic.

Shelf Talker:

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