

WEINGUT EVA FRICKE RIESLING RHEINGAU



100% Riesling. Juicy aromas of apple, peach and lemons meet finely salty nuances. Fruity smoothness, honey flavors and a firm core of steely intensity that carries it all forward. Exceptionally mineral, fine grip, plenty of drinkability.

Behind this, a fine spiciness provides a framework. A versatile dining companion: goes well with light pasta dishes, salads, light meat or is an excellent soloist. Organic/Biodynamic.

From grapes originating in Lorch, Hattenheim, Kiedrich and Eltville in the Rheingau wine region of Germany. 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 winery gleams with stainless steel and an air of precision. Winemaking is completed with a low intervention philosophy; fermentation is spontaneous and kick-started with native yeasts. The grapes were blended together and fermented on the lees for 6 months in stainless steel.

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:

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Shelf Talker:

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