Daniel Fries Riesling Grand Cru Röttgen 2023

GDF0032023

Weingut Daniel Fries

— Mosel, Germany

One of Germany's best dry Riesling's from one of its steepest vineyards. The warmer site compared to its sister vineyard Uhlen".

Production

Fruit comes from vines on the middle slope of the centuries old Rottgen slope (cliff) clinging onto the bare slate. South facing and hurtling rapidly into the Mosel river. Handpicked and fermented naturally in large old wooden foudres and aged on the lees. These barren terraces of the Rottgen vineyard produce one of Daniel's most premium wines. Highly complex, incredibly concentrated and dense, with a likely endless lifespan.

Tasting note

The Rà¶ttgen, more red slate here, is deeper and more muscular than the Å°hlen but has cantaloupe melon, juicy yellow apple skin wrapped in sage and conference pears, but citrus zest and mandarin threaded through the body giving delightful, unexpected lighter notes. There's an absolute blast of acidity towards the finish, sculpted acidity (whatever I mean by that?). It's balanced, bracing and positively appetising.

Food Match

The power in this should make a lovely pairing for some simple cured meats with a little moisture like prosciutto cotto, bresaola or even a cooked porchetta.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Lower Mosel

Grape Varieties:
Riesling 100%

Suitable for:
Vegan