Daniel Fries Riesling Grand Cru □hlen 2023

GDF0042023

Weingut Daniel Fries

— Mosel, Germany

About as intense, bracing and seriously breathtaking as Riesling can get.

Production

Probably Winningen's greatest vineyard. Fruit comes from vines on the middle slope of the centuries old Uhlen slope (cliff) amphitheatre of bare slate at the rivers bend. Cooler in temperature than Rottgen, it produces powerful yet elegant wines. The Å°hlen, besides being unfeasibly steep is also geologically complex, it's all slate but it's three distinctly different slates. Daniel harvests and vinifies from each of the slates separately and the wines see 10 months in both stainless steel and Oak before being 'assembled'. The resulting complexity and texture, even when young, is remarkable.

Tasting note

This is the zenith of Daniel's white production. Highly complex, incredibly concentrated and dense, with a likely endless lifespan. Vibrant, unripe gala melon fruit reverberating with energy, lemon and lime zest, white grapefruit and peach, and a lightly malo leaning, Burgundian like texture.

Food Match

A couple of hours of contemplation.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Lower Mosel

Grape Varieties:
Riesling 100%

Suitable for:
Vegan