Daniel Fries Pinot Noir Vom Schiefer 2023

GDF0052023

Weingut Daniel Fries

— Mosel, Germany

Grown on the slate soils surrounding Winningen

Production

This Pinot Noir is grown on the slate soils surrounding Winningen and vinified according to the philosophy of Daniel Fries. Hand-harvested, gravity-fed with spontaneous fermentation from the vineyard's own yeasts in open oak vats. Daily overflow or punching down by hand, spontaneous fermentation, MLF, and 10 months of aging in used barriques. Unfiltered and unadulterated.

Tasting note

A silky and delicate Pinot with aromas of currants, cedarwood, and wild herbs

Food Match

A nice bit of game would go down lovely. Duck or pigeon, or even some lamb.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Lower Mosel

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens