Daniel Fries Terrassen Riesling, Qualitatswein 2024

GDF0022024

Weingut Daniel Fries

— Mosel, Germany

Grown on the centuries-old terraces of Winningen.

Production

Grown on the centuries-old terraces of the best vineyards, vinified according to the philosophy of Daniel Fries. Exclusively terraced, handcrafted year-round, pure slate, this Riesling embodies everything that makes Winningen so unique. Fermented with wild yeasts in large wooden barrels and stainless steel, and aged on the lees.

Tasting note

You can pretty much smell the wet slate! Lots of ripe lime – super juicy and bursting with energy. There's a little malo – richness on the palate, and a creamy crushed rock type of minerality with a super bracing citrus pith finish. The perfect embodiment of Daniel's house style.

Food Match

The pithy, slatey side of this goes very well with subtle, refined, seafood like lean torched tuna, or oysters.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Lower Mosel

Grape Varieties:
Riesling 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens