Daniel Fries Estate Riesling, Trocken, Qualitätswein 2024

GDF0012024

Weingut Daniel Fries

— Mosel, Germany

Broad, juicy, spicy and full of vibrance. A serious and incredibly drinkable entry to the wines of Daniel Fries.

Production

Hand-picked, naturally fermented in large wooden foudre 50% and stainless steel 50%. Bottled after 6 months of rest on the full lees with no fining. Fruit comes from the lower-lying plots of the Winningen slate slopes, but still steep enough that tractor farming is pretty much impossible! No fining and bottled with just 3.8g/l residual sugar.

Tasting note

As our very own Master Somm – Nigel Wilkinson – put very well it tastes of Riesling but feels like Burgundy!". Mint and sage on the nose. A broad mouth filling texture. Lovely, typically Mosel like luscious lime, nectarine and a slightly bitter yellow grapefruit fruit coming through at the edges of what is a refreshing, airy and 'cool' feeling wine, with a spicy like mineral finish.

Food Match

It's Riesling so there's a lot to throw at this, but because it's a richer more muscular style I'd probably look at some fatty meat here rather than the classic east-Asian spice. Roast pork belly, sausages or some middle eastern Aubergine type arrangement would work nicely.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Natural

Grape Varieties:
Riesling 100%

Suitable for:
Vegan