



Weingut Eva Fricke

<u>Country</u>	Germany
<u>Region</u>	Rheingau
<u>Producer</u>	Eva Fricke
<u>Year Founded</u>	2006
<u>Annual Production Total</u>	4,000 cases
<u>Farming</u>	Organic Certified
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	10 ha
<u>Website</u>	http://www.evafricke.com/



Eva Fricke was born in a small village in Lower Saxony the daughter of two doctors. Her passion for wine originated during a practical training in the vineyards of South Africa. Upon returning to Germany, Eva studied viticulture and oenology in Geisenheim, where she graduated in 2001. During her studies, she worked at several vineyards around the world including Château Cissac in Haut-Médoc; Schloss Johannisberg in the Rheingau; Castello di Verduno in Piemonte; Dominio de Pingus in Ribera del Duero in Spain; and Pepper Tree in Hunter Valley in Australia. After graduation, Eva worked at Tatachilla, McLaren in southern Australia.

In 2002, she returned to the Rheingau where she worked as assistant manager for J.B. Becker. In 2004, she changed jobs and started to work for Johannes Leitz, where she was the vineyard manager and the operations manager. Also in 2004 Eva decided to start her own vineyard project. To successfully fulfill this goal, she started extra-occupational management studies at the European Business School in Oestrich-Winkel, and finished that degree in June 2007. In 2006, Eva produced her first vintage from the Krone vineyard in Lorch. In May 2008, Eva moved to Kiedrich, where her winery, Weingut Eva Fricke, is located today. She now works 10 hectares in Lorch, Lorchhausen and Kiedrich. In 2011, Eva Fricke was nominated as “rising star” in der Feinschmecker.

<u>Wine</u>	<u>Average Vine Age</u>	<u>Soil</u>	<u>Elevage</u>
Rheingau Riesling QbA 'Mellifluous Elements'	40 years	Loess, clay, slate & quartzite	6 months stainless on lees
Rheingau Riesling QbA Trocken	40 years	Loess, clay, slate & quartzite	6 months stainless on lees
Lorcher Riesling QbA 'Wisperwind' Off-Dry	40 years	Grey slate, quartzite	6 months stainless on lees
Kiedricher Riesling QbA Trocken	40 years	Loess, clay, slate & quartzite	7 months stainless on lees
Lorcher Riesling QbA Trocken	40 years	Grey slate, quartzite	7 months stainless on lees
Lorchhauser Seligmacher Riesling QbA	40 years	Grey slate, quartzite	6 months stainless on lees
Lorcher Krone Riesling QbA Trocken	40-60 years	Grey slate, chalk subsoil	7 months stainless on lees
Lorcher Schlossberg Riesling QbA	40-80 years	Grey slate, quartzite	6 months stainless on lees
Lorcher Schlossberg Riesling Spatlese QbA	40 years	Grey slate, quartzite	7 months stainless on lees

Rheingau Riesling QbA 'Mellifluous Elements' - From sites in Lorch, Eltville, Hattenheim, and Kiedrich. Loess, clay, slate, and quartzite soils. Fermented in tank, aged 6 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 14.7 g/l residual sugar, 8.5 g/l acidity.

Rheingau Riesling QbA Trocken – A blend from several Rheingau sites including the second selection from Seligmacher, Schlossberg and Krone (mostly grey slate, as above), Rüdesheimer Kirchenpfad (purchased from Leitz, sandy loess and loam) and some Kiedricher sites (sandy loess and loam with a lot of quartzite). Fermented in tank, 6 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 7.3 g/l residual sugar, 8.8 g/l acidity.

Lorcher Riesling QbA 'Wisperwind' Off-dry - Sourced from Lorch sites Pfaffenweis, Bodenthal, and Kapellenberg. Slate and quartzite soils. Fermented in tank, 6 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 18.5 g/l residual sugar, 7.8 g/l acidity.

Kiedricher Riesling Trocken - From holdings in the Kosterburg and Sandgrub vineyards in Kiedrich. Sandy loess and loam soils with some quartzite and clay. Fermented in tank, aged 7 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 8.8 g/l residual sugar, 7.6 g/l acidity.

Lorcher Riesling QbA Trocken – a blend of only Lorch sites; Krone, Schlossberg, Bodenthal and Kapellenberg. Slate and Quartzite soils. Fermented in tank, 7 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 7.5 g/l residual sugar, 7.7 g/l acidity.

Lorchhauser Seligmacher Riesling - 1er Cru. Grey slate with a lot of quartzite. Single vineyard – translation “heaven maker”). Older vines, some over 50 years old. Fermented in tank, 6 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 12.5 g/l residual sugar, 7.8 g/l acidity.

Lorcher Krone Riesling - Grand Cru. Single vineyard grey slate with chalk in the deeper soil. Older vines, some planted in 1955. Fermented in tank, 7 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 6.9 g/l residual sugar, 7.4 g/l acidity.

Lorcher Schlossberg Riesling - Grand Cru. Single vineyard grey slate and quartzite. Fermented in tank, 6 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 18 g/l residual sugar, 7.3 g/l acidity.

Lorcher Schlossberg Riesling Spätlese - Grand Cru. Single vineyard grey slate and quartzite. Fermented in tank, 7 months on lees. Fermentation and viticulture follow organic and vegan guidelines. 86.4 g/l residual sugar, 7 g/l acidity.