SCHÄFER-FRÖHLICH · GERMANY

Riesling trocken, 2023

Nahe





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	12%	2023 · 750 ml

STILL, LIGHT-BODIED



LABEL

Tasting notes

Floral notes, white peach and a slight reduction, incredibly juicy and animating. Palate direct and structured with fine minerality and great juiciness, bright fruit, some yellow apple, great grip, peach and hints mango.

About the wine

Schäfer-Fröhlich farms about 21 hectares around Bockenau in the upper Nahe, on blue slate and volcanic porphyry, mostly planted to Riesling. This estate dry Riesling is the entry to the range. Tim Fröhlich, in charge since 1995, is known as a master of spontaneous fermentation with the grapes' own wild yeasts.

Awards

Falstaff Wine Guide Germany 2025 2024 — 90 points (2023)

Winemaking

MATURATION	Stainless steel

Cellar and service

SERVE AT	10-12 °C
FOOD PAIRING	Pork, Shellfish, Spicy food, Poultry, Cured Meat

Say it: Schäfer-Fröhlich: SHAY-fer FRÖ-likh; Riesling: REES-ling; Trocken: TROK-ken