SCHÄFER-FRÖHLICH · GERMANY

SCHIEFERGESTEIN Bockenauer Riesling trocken, 2023

Nahe, Nahe





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	12.5%	2023 · 750 ml

STILL, LIGHT-BODIED



LABEL

Tasting notes

Schäfer-Fröhlich's village Riesling from the slate soils of Bockenau on the Nahe, the "stone" counterpart to the estate's volcanic-rock bottling. Dry and juicy, with fine apple, a touch of mustard seed and coriander on the nose, a lightly spritzy freshness and a little more grip than the volcanic wine.

About the wine

Schiefergestein ("slate rock") comes from slate vineyards around Bockenau, including younger vines in the Felseneck grand cru, on blue Devonian slate with basalt and quartz. It is fermented with wild yeasts and matured in stainless steel. Tim Fröhlich, in charge since 1995, made the estate one of Germany's leading dry Riesling producers.

Awards

Falstaff Wine Guide Germany 2025 2024 — 92 points (2023)

Cellar and service

SERVE AT	10–11 °C
AGEING POTENTIAL	5-7 years
FOOD PAIRING	Pork Shellfish Vegetarian Cured Meat

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