SCHÄFER-FRÖHLICH · GERMANY

FELSENECK Riesling GG - VDP.GROSSE LAGE, 2023

Nahe, Nahe





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

STILL, LIGHT-BODIED



LABEL

Tasting notes

Clear, pale, lemongreen. Nose: Clean, ripe green fruit. Green apple and peach. Citrus notes of lime and baked lemon. Hint of tropical fruit. Soft minerals slate and flint. Palate: juicy with rich acidity. Soft green fruit, more dominated by baked citrus on palate. Soft minerality. Great concentration, acidity and medium intensity. long finish. Solid aging potential and the wine will show much more.

About the wine

Felseneck is a steep, south-facing Grosse Lage in Bockenau on blue Devonian slate, with slopes of 50% and more. Low-yielding grapes are picked selectively by hand, fermented spontaneously in steel tanks and matured on site. The name means "rock corner", and this GG is regarded as Tim Fröhlich's flagship wine.

Awards

Falstaff Wine Guide Germany 2025 2024 — 96 points (2023)

Cellar and service

SERVE AT	10-12 °C
AGEING POTENTIAL	over 12 years
FOOD PAIRING	Fish, seafood, vegetarian dishes

Say it: Schäfer-Fröhlich: SHAY-fer FRÖ-likh; Riesling: REES-ling; Grosse Lage: GRO-seh LAH-geh

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

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