



Reviewed by Stephan Reinhardt, Issue Date: 28th Oct 2016, Source : 227, The Wine Advocate

### **2015 Lorcher Krone Riesling QbA trocken | Rating: 95**

The 2015 Rheingau Riesling Trocken Lorcher Krone Edition 10 Years is from Eva's first vineyard, which she rented in 2005 before she had to flee it in 2015. The vines are about 60 years old and are the oldest organic grapes Eva has processed. It is from one plot. The aromas on the nose are clear and pure, very deep, smoky and fresh. On the palate, this is a pure, fresh and very complex dry Riesling with great finesse and persistence. It is bright, but seriously structured, and the compact finish is pure, salty and really long. Very young, but probably the finest Riesling Eva has made under her own name. Thyme flavors in the aftertaste. Drink Date: 2020 - 2035.

### **2015 Lorcher Schlossberg Riesling Auslese | Rating: 94+**

The 2015 Rheingau Riesling Auslese Lorcher Schlossberg is very pure and raisin-like on the nose, displaying a great intensity, piquancy and freshness. On the palate, this is a gorgeously intense, very precise, Mosel-styled Auslese. Or, to be more precise, one of the most classic Rheingau Auslesen of the past years. The finish is mineral and salty, full of tension and complexity. | Drink Date: 2024 - 2040.

### **2015 Lorcher Krone Riesling QbA trocken | Rating: 94**

The 2015 Rheingau Riesling Trocken Lorcher Krone has a very pure and chalky/smoky bouquet with lemon fruit. On the palate, this is a full-bodied, concentrated, round, piquant and well-structured Riesling with a silky texture, but great finesse. The finish is very pure, compact and very salty. This is great dry Riesling from Lorch. Drink Date: 2019 - 2035.

### **2015 Lorcher Schlossberg Riesling QbA | Rating: 94**

The off-dry 2015 Rheingau Riesling Lorcher Schlossberg offers a pure, bright and finesse-full fruit full of slate and quartz aromas. This is a juicy, round, piquant and complex wine with great vitality, tension and concentration. This Riesling is very complex. Next to the Krone bottlings, the Schlossberg is another great Rheingau Riesling from Lorch. Drink Date: 2019 - 2035.

### **2015 Lorchhäuser Seligmacher Riesling QbA | Rating: 93**

From the highest, steepest (44%) and coolest (and windiest) vineyard, Eva Fricke cultivates south-east facing vines on slate and quartzite soils. From this site comes the 2015 Rheingau Riesling Lorchhäuser Seligmacher. Based on up to 50-year-old vines, the Seligmacher opens with a lovely, clear and smoky bouquet that displays a widely open, white fruit. Full-bodied, piquant and rich, this is a mouth-filling, racy, crystalline and elegant Riesling with a perfectly integrated sweetness (12 grams per liter) and herbal flavors in the aftertaste. This is another serious Riesling with grip, vitality and tension. The finish is very long and compact. Drink Date: 2020 - 2045.



### 2015 WISPERWIND Lorcher Riesling QbA off dry | Rating: 93

Named after the cold winds coming through the Wisper valley (or Lorcher Tal), which brings cooler flavors of salts and algae, the off-dry 2015 Rheingau Riesling Lorch Wisperwind offers flinty and herbal aromas. There are also ripe, concentrated grapefruit and lemon aromas, along with some chalky flavors. Full-bodied, piquant and juicy, this is a super ripe, concentrated and expressive Riesling with great intensity and a chalky texture. It is dense and silky, but rather smooth than it is crystalline—and that has to do with the chalky subsoil under the four-meter slate layer in this plot of the Krone grand cru. This is a Riesling from the lower plot on the Rhine river and Eva is excited about the potential of this vineyard. Here is what Eva has to say about the Wisperwind phenomenon: "The Wisperwind is a local wind phenomenon from Lorch in the Rheingau. It is a mountain wind, which blows at night or early in the morning down from the Lorcher Wisper Valley. It occurs at calm, windless and cloudless high-pressure weather conditions. The mountain wind emerges when deeper air layers on the slopes of the Taunus chill out, due to the height and the Taunus' open geological width. The much colder, thicker and therefore heavier air then flows from the slopes of the Taunus heights down into the Lorch Valley, towards the Rhein river. The narrow extend of the Lorch Valley can create the effect of a tube that speeds up the wind and sometimes even creates extremely strong squalls of wind. Besides geology, the steep slopes of quartzite, slate, and their microclimate, the Wisperwind also has an influence on the growing and ripening conditions of the grapes—and the character of the Lorcher and Lorchhäuser wines. The air is rough, smells of salty algae, and it creates loud spherics when the Wisperwind hits the air mass on the Rhein River. I experience the Wisperwind as a very intense weather phenomenon and when I am standing on the steep slopes of Lorch or Rüdesheim and close my eyes, then wind, spherics and salty smell of water make me feel home and I imagine standing on the shore of the North Sea." Eva Fricke is from Bremen, a city in Northern Germany, close to the North Sea and far away from any vineyards. Drink Date: 2019 - 2035.

### 2015 Kiedricher Riesling QbA trocken | Rating: 92

The 2015 Rheingau Riesling Trocken Kiedrich is very bright in color and displays a super clear and classic Riesling bouquet with lovely stony/flinty and spicy/herbal flavors. On the palate, the wine is pure, fresh and elegant, nicely intense. It reveals a good concentration of the grapes from the later-picked parcels (third week of October), which intermix with the more piquant and grippy character of the grapes picked after the rain around October 8th. This is a clear and racy Rheingau classic with grip and character. This is another Rheingau classic from Eva Fricke. Great purity, piquancy and elegance. Drink Date: 2018 - 2030.

### 2015 Lorcher Riesling QbA trocken | Rating: 92

The 2015 Rheingau Riesling Lorch Trocken offers a concentrated and super ripe bouquet of white and lemon fruits along with flinty flavors. The wine is full-bodied, elegant, piquant and super dense, but full of minerals and expression. Its structure is very firm and that fits brilliantly with the ripe and concentrated fruit. This is a really expressive and concentrated Riesling that needs three years or so to open up. Drink Date: 2019 - 2030.



### 2015 Rheingau Riesling QbA trocken | Rating: 90

The 2015 Rheingau Riesling Trocken has an almost white-greenish color and opens with a Mosel or Lorch bouquet, which is bright, stony and very spring like in its refreshingly pure, bright and elegant Riesling aromas. On the palate, this Riesling is straight, clear and vital, a lovely expression of the Rheingau, and of Eva's work. This is a really complex wine that was sourced mainly in Kiedrich (farmed since 2012/2013). Honestly, this is one of the finest village wines I have ever tasted from here. It is the style where the Rheingau has made love with the Mosel, around Traben-Trarbach. This Riesling is made from 80% estate grapes and 20% purchased grapes, of which 15% were conventionally farmed; all the rest were farmed organically. Drink Date: 2016 - 2025.

*Eva Fricke's home base has been in Eltville since last autumn and her vineyards are located in Lorch, Eltville and Kiedrich. Since this year (2016), she cultivates a total of ten hectares of vines; whereas in 2015, it was an acreage of 6.2 hectares. In 2016, only 7.3 hectares will be harvested. "The new vineyards need two or three years to grow as we want them. They were farmed with herbicides before, but now everything—all the rows—are green-covered; [there are] also younger plantations." "2015 was a super vintage for us," says Miss Fricke. "Although it was terribly hot and dry, the acidity levels surprisingly didn't go down and the must weights did not climb that high. Due to organic farming, we didn't have much stress in our vineyards. We also have only 0.5 % more alcohol than in 2014. The dry extract levels were less high, due to dryness, but thanks to the vital acidity our 2015s are more energetic." Fricke started harvesting on the first of October, but then stopped because the ripeness wasn't there. The first pre-selection for the Rheingau Riesling started on October 6/7, and the rest was picked between the middle and end of October, or even in November. "There was a bit of rain around October 9, which was very good for the vines and activated the enzymatic development again, which was inhibited since the dry summer." In fact, the tartaric acidity was enormously high in 2015, before the acidity decreased. The dry extracts were immensely high (25 grams per liter), even in Kiedrich, where Eva Fricke has been organic since 2014. The recent wine series is the finest Eva Fricke has ever bottled. Especially her Rieslings from Lorch, which are among the very best that the Rheingau has produced in 2015. The wines have a brightness, vitality, precision and finesse that is unrivaled in this region; they seem to be closer to Mosel or Saar than to any other Rheingau Rieslings. I could easily drink a bottle of all her wines and would not feel sick or sated. Also, Eva Fricke's Rieslings could be aged for 15-20 years easily. In certain ways, these are Rheingau classics—so, wines from the pre-global warming era. The fruit is white and pure, intertwined with minerals and structured by a crystal-clear acidity. Great wines indeed, almost all of them are highly recommended.*

### 2015 Lorcher Schlossberg Riesling Spätlese | Rating: 89

The 2015 Rheingau Riesling Spätlese Lorcher Schlossberg was picked from younger vines (planted since the 1970s) in the last week of October. It is a bright, but reductive, pretty sweet and smooth Riesling with some milky flavors on the palate. The Spätlese is not as complex as the dry Schlossberg from the old vines, it has more sulfur and it fails to fascinate me due to a lack of depth and tension. I Drink Date: 2018 - 2030.