

Tasting notes published on jancisrobinson.com in November 2022.

Eva Fricke, Riesling trocken 2021 Rheingau

Score: 16.5

Full screwcapped bottle just 1,183 g. Alc. 12%.

Pale greenish gold colour. Light, very fresh and delicate nose. Lifted and ethereal even if without enormous complexity or extract. Just a little chalky-textured on the finish. The finish is pretty persistent. Impressive for an entry-level wine! And because of its light astringency at this point, I'd wait until next year before drinking this wine with a clear Eva Fricke signature. (JR)
When to drink: 2023 - 2027

Eva Fricke, Kiedricher Riesling trocken 2021 Rheingau

Score: 17

Loess and loamy soils interspersed with clay. RS 7.5 g/l. Alc. 11.5%.

Delicate limey citrus. Subtle and stony and so pure without extreme fruitiness. The purity is its beauty. It is super-fresh but not acidic, and then stony, salty and mouth-watering on the finish. Not concentrated but intense. Very, very long and dry-tasting. High quality for a village wine. You could drink this now or keep it for quite a long time. Seamless structure and fruit with a stony texture. (JH)
When to drink: 2023 - 2031

Eva Fricke, Lorcher Riesling trocken 2021 Rheingau

Score: 17

Full screwcapped bottle just 1,158 g. Certified organic. Alc. 12.5%.

Pale gold. Intense nose and really exciting tension and depth on the palate. Lovely combination of freshness, Rheingau precision, delicacy and length. Something blossomy about this. Lovely stuff! (JR)
When to drink: 2022 - 2031

Eva Fricke, Mélange Riesling trocken 2021 Rheingau

Score: 17.5+

A blend of Eltville vineyards, this year from the 2.4 ha that they leased from 2019 - the last parcels from Schloss Eltz, closed down in 1971 for financial reasons. Alc. 12.5%.

I tasted this from bottle and from a carafe because it was bottled only in August and still needs time to open - to reveal both flavour and texture. Somehow tastes 'darker' than the Kiedrich. Darker citrus and darker, more savoury minerality but still so scented and fragrant without being floral, though it is a little bit peachy on the palate. From the decanter it seemed deeper and richer, more peachy, with a touch of clementine. But the flavours give way on the palate to stony tension, a mineral grip. Very tight, moreish, long. Almost chewy with a salty freshness on the finish. A baby. Mouth-watering. (JH)
When to drink: 2024 - 2034

Eva Fricke, Lorcher Krone Riesling trocken 2021 Rheingau

Score: 17.5

Certified organic. Bottled August 2021. Alc. 12.5%.

Again I tasted this from bottle and from a carafe because of the recent bottling date. Much better from the carafe because the (not at all high) SO2 from just pre-bottling had blown off and it was much more expressive, deeper and richer. Spicy minerality. Spiced and peachy on the palate too and so, so salty. I thought Kiedrich was salty until I tasted this. Firm, structured, almost savoury because it is not 'fruity'. Needs time. (JH)
When to drink: 2024 - 2034

Eva Fricke, Lorchhäuser Seligmacher Riesling 2021 Rheingau

Score: 17

Certified organic. Very cool, high site - close to the border with the Mittelrhein. South-west and west-faciing and getting a breeze from two valleys. Lots of quartzite. A old clone that is a little bit floral that has not been identified but might have been exported and reimported by the local nursery when the local vineyards were lost to frost in the 1950s. Vines could be 1950s, or even older. RS 16 g/l. Alc. 11.5%.

Highly scented but clearly cool, a nice contrast - scented but not blowsy. Scented and mineral at the same time. With a pure line and leaner on the palate than you might expect from the nose. There's a creaminess here rather than any feeling of sweetness, though it's not bone dry.

There's a foundation of deep, cool citrus. On the finish, slightly chewy. Mouth-wateringly salty but here the acidity is also more obvious as part of the freshness. (JH)

When to drink: 2024 - 2031

Eva Fricke, Lorcher Schlossberg Riesling 2021 Rheingau

Score: 16.5+

Full bottle 1,486 g (much heavier than her screwcapped bottles). Certified organic. Alc. 12%. Pale greenish gold. Not much nose for the moment but a light suggestion of sweetness. Medium-dry wine that's currently embryonic and needs a lot more time for the ingredients to develop and integrate. Heavier than the Lorcher Kabinett trocken. (JR)

When to drink: 2025 - 2035

Eva Fricke, Lorcher Schlossberg Riesling Spätlese 2021 Rheingau

Score: 17

Certified organic. Alc. 7.5%.

Limey citrus here initially, along with peaches and apricots. Pure, sleek apricot on the palate, such a different texture. So sleek, beautifully balanced between the sweetness and the freshness. Long, cool, purity. Mouth-watering but not as salty as some of the other Fricke 2021s. (JH)

When to drink: 2024 - 2035

Eva Fricke, Lorcher Schlossberg Riesling Beerenauslese 2021 Rheingau

Score: 18.5

Certified organic. There was botrytis but it wasn't heavy so that the grapes looked more like squidgy raisins rather than being covered in noble rot. Whole but starting to shrivel. They picked it when they did because acidity had dropped. Alc. 6%.

Deep, exotic pineapple and orange aroma. Deeply viscous like essence of orange and apricot but without the harshness that you can get with very heavy botrytis. Pure juice, soft berries.

Viscous richness and intensity. Goes on for ever. (JH)

When to drink: 2026 - 2040

Eva Fricke, Lorcher Schlossberg Riesling Auslese 2020 Rheingau

Score: 18

Alc. 11.5%.

Gorgeous pure notes of apricot and fresh orange with a hint of greengage. Honeyed, mountain-stream purity. Hint of pineapple. It is so exotically rich and yet so intensely fresh. The lightest of touches but a very intense presence. Extremely persistent and utterly beguiling. (JH)

When to drink: 2022 - 2035

Eva Fricke, Rosé Pinot Noir Deutscher Sekt Brut Nature 2019 Rheingau Score: 17

Disgorged July 2022.

Very, very pale salmon pink. Light, delicate nose that recalls a sort of featherlight raspberry jam - in a nice way! It's very easy to see that this is a Pinot Noir. Lots of opulent fruit on the nose but an appetising, delicate, dry-enough finish. Obviously very well made with a delightful texture, even if I suspect it will be no bargain. Indeed, the 2018 looked to be the equivalent of about £44 in its homeland. But it's a fine wine, with a surprising amount of flavour considering its relative youth. (JR)

When to drink: 2022 - 2025