



WEINGUT EVA FRICKE

Eva Fricke was born near Bremen in Northern Germany where there are no vines. Her parents are doctors. 20 years ago, she found her way to the Rheingau where she began an impressive career, which led her to create her own estate in 2006. What started as a side project became her sole career in 2011. Since then she has run her own domaine of 11 ha, located in Eltville. Her wines are poured at international Michelin starred restaurants and luxury hotels like Johannes King's *Sölringshof* on the island Sylt, the *Steirereck* and *Tian* in Vienna, *Sawan* and *Credo* in Norway, *Fera at Claridges*, *The Connaught* and *Gordon Ramsay's Maze* in London, *Eleven Madison Park* and *Nomad* in New York, *The Slanted Door* in San Francisco, *Park Hyatt* in Beijing, *The Jane* in Antwerp, *Asian Ferment* in Australia Jérôme Nutilles in Nimes to name only a few. In 2013, Eva's winery was named "Newcomer of the Year" by the gourmet magazine "*Falstaff*". In 2013, the international wine magazine "**Fine**" named Weingut Eva Fricke "the best startup", and the leading German Newspaper "*Frankfurter Allgemeine Zeitung*" awarded Eva "Aufsteiger - Winzer des Jahres" (newcomer winemaker of the year) in 2015. *Stuart Pigott* named Eva "The Riesling Heroine 2016". The German Gourmet Magazine "*Feinschmecker 2017/18*" upgraded Eva's wines with 4,5F and named them amongst the best from the region, apart from several outstanding ratings of international wine journalists such as *Robert Parker*, *Jancis Robinson* and *James Suckling*.

Handcrafted wines in tune with nature

The elaboration of Eva's wines is based on a holistic concept that relies on traditional methods, on intuition, and on time. The vineyard work in the old vines, up to 70 years old, and with a steepness of up to 44%, is done by hand. In the cellar, the natural character of each site and the influence of each vintage are respected. Viticulture and vinification follow ecological standards since 2011. In 2015 the domaine entered the certification process by *The Vegan Society* and in July 2016 the *EU-bio-certification*. 2017 was the begin of first *biodynamic practices*. From the beginning in 2006, Eva never used any herbicides or pesticides in her vineyards of Lorch. Viticulture and all replanting projects are organized in collaboration with the local nature authorities. The re-cultivation of old vineyards and the conservation of the historic cultural landscape within the UNESCO World Heritage site "Upper Middle Rhine Valley" with all its nature and bird sanctuaries are a fundamental part of the estate's philosophy. All wines today are organic including contract grapes from different producers. All of them are like Eva's domaine certified organic and considered as very trustful partners.

Portfolio: finest Rieslings from some of the best Rheingau sites

98 % of Eva Fricke's portfolio are Riesling wines that are impressive with their diversity.

This is due to the difference of Eva's vineyards that are in two contrasting parts of the Rheingau region and show the diversity and potential of all the Rheingau soils and characters:

The vines in the upper Rheingau around Kiedrich and Walluf grow on sandy loess and loam soils, partially mixed with clay, quartzite or riverbed sediments. Those wines are fruit driven, very classical



Rheingau style. In the most northern part of Rheingau (lower Rheingau) around Lorch and Lorchhausen, where the geology and climate reminds one more of Middle Rhine valley, wines are full of finesse and elegance; the steep northwest facing sites, with their slate and quartzite soils, produce wines with extremely mineral, sometimes nearly salty characters. Due to both the poor, rocky soil and the age of many vines, yields are naturally low.

Eva's focus is on these Lorcher sites. In 2005, she started reawakening the vineyards - and their former reputation - from a past when no one really believed in them any more and other domaines had turned their back on Lorch. Today, many of her wines, are listed worldwide by international top restaurants, especially those from the historic site Lorchhäuser Seligmacher. This is proof that Eva Fricke's tremendous commitment and effort to bring back the former recognition of these old sites over the past decade has worth it. Other winemakers from the Rheingau region are now interested in these forgotten and abandoned sites.

Eva Fricke: a determined path

If you had asked Eva 20 years ago what she wanted to do with her life, she would have answered "beer brewer". But shortly before she graduated from school, she went for an internship to Nahe Valley, and later in South Africa, where she realized that viticulture was the profession she wanted to follow.

Oenology studies in Geisenheim, and internships at Chateau Cissac in the Haut Medoc, Schloss Johannisberg in Rheingau, Castello die Verduno in Barolo, Dominio de Pingus in Spain, and at Pepper Tree in the Hunter Valley follows. After graduating from Geisenheim, Eva Fricke started her first job at Tatchilla in Mc Laren Vale in Australia. In 2002, she returned to Germany and started working for JB Becker in the Rheingau as Assistant Winemaker.

In 2004, Eva was hired by the renowned Weingut Josef Leitz in Rüdesheim, where she started as the Vineyard Manager and shortly after became the Domaines' Manager. During the following seven years, she completed additional studies for Business and General Management at the European Business School in Oestrich-Winkel. In 2005/06 she decided to found her own estate. She had already produced her first vintage in her spare time: 600 liters from less than 0,24ha of land in the Lorch. Gradually over the following years, she invested in vineyards and equipment until September 2011. Then left her full-time job at Weingut Josef Leitz to exclusively run on her own estate. Presently the domaine has grown to 11 hectares, including 8,4 hectares in crop, 2 hectares of new plantings and young vines and some bare land. In summer 2015, she moved her entire production from Kiedrich to Eltville, adding a state-of-the-art Vinothek to complete her estate.