

Weingut Max Ferd. Richter

PROFILE

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. The estate produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings. Through the entire line of wines, their hallmark balance is evident in every glass.

Throughout the estate, only all-natural fertilizers, sustainable farming, and hand-harvesting are employed. Vineyards are treated as needed so in some vintages some vineyards are entirely ecological. They use pomace, compost and stall manure as fertilizers. Application is in late winter and early spring. Overall, they are trying to minimize waste, water and energy consumption.

This vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted. The grapes for this wine come from the parcel "In Brück," which was planted between 1890 and 1900.



SPECIFICATIONS

Wine: 2014 Wehlener Sonnenuhr Kabinett "Uralte Wurzelechte Reben"

Varietals: 100% Riesling

Appellation: Riesling Kabinett QmP

Location: Mosel

Exposure: South-East/South

Soil: Stony clay, slate, quartz

Vineyard Age: Up to 100 years

Harvest: Hand Harvested at 89° Oecshle in the third week of October

Agricultural Method: Traditional and Vegan ✓

Vinification: Six hours of maceration followed by gentle pressing. Temperature-controlled fermentation with indigenous yeast in traditional old oak barrels. Bottled April 2015.

Alcohol: 11.5%

Residual Sugar: 7.10 g/l **Acidity:** 7.10 g/l

“The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years and has deep roots in tradition, while also embracing innovation and experimentation.”



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