

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. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. 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.

The Graacher Himmelreich vineyard is situated south east. The Devonian slate stone has rich clay soil and holds moisture well. The vines were planted in 1965. "Himmelreich" translates to "kingdom of heaven" – no easier way to get there than enjoying it every day!



SPECIFICATIONS

Wine: 2017 Graacher Himmelreich Riesling Kabinett

Varietals: 100% Riesling

Appellation: Mosel Prädikatswein

Exposure: South-East

Soil: Devonian slate stone with clay

Vineyard Age: Planted in 1965

Harvest: Hand picked beginning the 1st week of October 2017.

Agricultural Method: Vegan ✓

Vinification: Three hours of maceration were followed by gentle pressing. Fermentation was done by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled. Bottling was effected April 26, 2018.

Tasting Note: "It displays a most beautiful nose made of white flowers, whipped almond cream, vineyard peach, tangerine and candied grapefruit. The wine is very delicate and beautifully light-weighted on the palate, layers upon layers of smoke, grapefruit zest and spices add presence and complexity. This is a marvelous Kabinett in the making." (Mosel Fine Wines)

Food Pairing: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; excellent with spicy dishes.

Alcohol: 8.0%

Residual Sugar: 53.8 g/l

Acidity: 9.5 g/l