

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.

The Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a “Premier Cru.” The vineyard was Thomas Jefferson’s favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as “brown mountain.”



SPECIFICATIONS

Wine: 2017 Brauneberger Juffer-Sonnenuhr Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein “Spätlese” (late harvest)

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked in mid-October 2017 at 96° Oechsle from old vines.

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder).

Tasting Note: “It develops a quite opulent and aromatic nose of apricot, juicy peach, pineapple, guava, a hint of melon and honey. The wine coats the palate with intense and juicy creamy fruits. Some smooth yet juicy acidity adds to the intensity of this wine. The finish is driven by beautifully pure and lingering flavours of quince, peach and pear.” (Mosel Fine Wines)

Food Pairing: Aperitif or to match fresh seasonal fruits and creamy and blue cheeses. Tempura and sashimi dishes.

Alcohol: 7.5%

Residual Sugar: 87.2 g/l

Acidity: 9.1 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com