

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 vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning "virgin lady," denotes the nearby convent that used to own large parts of the steep vineyard site.



SPECIFICATIONS

Wine: 2020 Brauneberger Juffer Riesling Kabinett

Varietals: 100% Riesling

Appellation: Prädikatswein "Kabinett"

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked in the second half of September 2020 at 88° Oechsle level from old vines.

Agricultural Method: Traditional

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on February 23, 2021.

Tasting Note: "It offers a gorgeous nose made of white peach, herbs, and fine spices. The wine feels slightly sweet on the palate at first before a great feel of citrusy zest lifts up the flavours in the finish. The aftertaste is simply stunning, being at the same time light-footed, gorgeously racy, mouth-watering and packed with flavours. This gorgeous success now really only needs a little bit of patience for the touch of creamy sweetness to integrate."

Food Pairing: Pure refreshment on it's own or as aperitif. In combination with food an ideal partner for Indian or south-east Asian cuisine, from sweet-sour to spicy dishes. It matches as well roasted duck and sushi.

Alcohol: 8%

Residual Sugar: 54.5 g/l

Acidity: 8.5 g/l



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