

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.

Vineyard faces south and is situated in a former Mosel river bed. The microclimate guarantees very elegant and delicate wines that are reminiscent of a Saar-Ruwer style. This vineyard was initially planted in 1815 by Franz Ludwig Niessen, the 4th generation owner of Max Ferd. Richter and named in honor of Queen Louisa of Prussia.



SPECIFICATIONS

Wine: 2020 Veldenzer Elisenberg Riesling Kabinett "Elisenberger"

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: Southeast/South

Soil: Stony clay slate, quartziferous

Vineyard Age: 50 years

Harvest: Hand Harvested in the third week of October 2020 at 84° Oechsle level.

Vinification: Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottling was done 24th February 2021.

Tasting Note: "It offers a beautiful nose made of mirabelle, quince, melon, tangerine, whipped cream, herbs, and lots of smoky elements. The wine is gorgeously playful on the palate and leaves a stunning feel of herbs and ripe fruits in the juicy finish. The aromatic intensity paired with the airy and light-footed structure are truly remarkable. The wine proves however still rather reduced and primary so a little bit of patience will be in order before truly getting the most out of its beauty." (Mosel Fine Wines)

Food Pairing: To be served as aperitif, spicy and oriental food, Sushi.

Alcohol: 7.5%

Residual Sugar: 48.5 g/l

Acidity: 8.2 g/l



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