

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 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 originally 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: 2017 Veldenzer Elisenberg Riesling Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein
"Spätlese" (late harvest)

Location: Mosel

Exposure: South-East/South-West

Soil: Stony clay slate

Vineyard Age: 40 years

Harvest: Hand Harvested at 87°
Oechsle in early November 2016.

Agricultural Method: Vegan ✓

Vinification: Gentle pressing was followed by temperature controlled fermentation with indigenous yeast in traditional old oak barrels (Fuders). Bottled 19th April 2017.

Tasting Note: "This Spätlese was harvested at a comparatively modest 87°Oechsle. This beauty immediately captures one's attention through its hugely complex and elegantly floral nose made of white peach, minty herbs, Limoncello and smoke. The wine is superbly refined and elegant on the palate, where a delicately smooth and creamy texture underlines the ethereally light yet highly complex flavours beautifully. The finish is pure, precise and utterly refined. This is a classic Spätlese in the making which shines through its glorious finesse." (Mosel Fine Wines)

Alcohol: 7.5%

Residual Sugar: 74.1 g/l

Acidity: 9.4 g/l