

# 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 produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.



## SPECIFICATIONS

**Wine:** 2017 Wehlener Sonnenuhr Kabinett

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein Mosel

**Exposure:** South-East/South

**Soil:** Stony clay, slate, quartz

**Vineyard Age:** Up to 100 years

**Harvest:** Hand Harvested at 82° Oechsle in the last week of September

**Agricultural Method:** Traditional and Vegan ✓

**Vinification:** Six hours of maceration followed by gentle pressing. Temperature-controlled fermentation with indigenous yeast in traditional old oak barrels. Bottled April 26, 2018.

**Tasting Note:** “The Wehlener Kabinett offers a gorgeous nose of grapefruit, apricot, under-ripe pineapple, citronella, yuzu, ginger cream and smoke. The wine is quite rich at first on the palate, which is driven by ripe yellow fruits. Yet, a most animating, racy and energetic acidity kicks in and makes for a refined and focused finish. This is a gorgeous fruity-styled in the making.” (Mosel Fine Wines)

**Food and Wine Pairings:** Aperitif, spicy food, east Asian cuisine, sushi.

**Alcohol:** 8.0%

**Residual Sugar:** 54.6 g/l

**Acidity:** 10.0 g/l



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