



**Weingut Max Ferd. Richter**  
**2018 Brauneberger Juffer Riesling Kabinett**  
**Mosel, Germany**

The 2018er Brauneberger Juffer Riesling Kabinett was harvested at 87° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful nose of white peach, pear, minty herbs and fine smoky elements. The wine is superbly elegant and full of white peach and apricot blossom on the delicately creamy palate and leaves a nicely crisp feel in the finish. This flirts with Spätlese presence on the palate but remains truly Kabinett-styled in the finish. (92 points)

