

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. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenz) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. Through the entire line of wines, their hallmark balance is evident in every glass.



SPECIFICATIONS

Wine: Classic Riesling

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Location: Mülheim and Veldenz

Exposure: Southeast

Soil: Devonian grey slate

Vineyard Age: 50 years

Harvest: Hand Harvested

Agricultural Method: Traditional and Vegan 

Vinification: Six hours maceration. The grape juice has been slightly chaptalized and was thus voluntarily downgraded from QmP to Qba-level. Fermentation was done in temperature-controlled used oak casks.

Alcohol: 11.00%

Residual Sugar: 12.40 g/l

Acidity: 8.40 g/l

“ The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years and has deep roots in tradition, while also embracing innovation and experimentation. ”