

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.

The Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a "Premier Cru." The vineyard was Thomas Jefferson's favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as "brown mountain."



SPECIFICATIONS

Wine: 2020 Brauneberger Juffer - Alte Reben - Trocken

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest), trocken (dry)

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked in the middle of October 2020 at 91° Oechsle level from old vines.

Agricultural Method: Sustainable

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on June 18, 2020.

Tasting Note: "It offers a rather subtle and nicely enticing nose made of elderflower, apricot blossom, gooseberry, peach, mint, chalky minerals and subtle smoky elements. The wine is nicely fresh and spicy on the nose and proves beautifully focused and packed with complex flavors on the palate. The lightness is that of a Kabinett and the depth and subtle ripeness of flavors that of a Spätlese. The finish is beautifully animating and refreshing. What a gorgeous light-footed wine in the making!" (Mosel Fine Wines)

Food Pairing: Apéritif, all seafood or fish dishes and even meat dishes, accompanied by vegetable fond sauce.

Alcohol: 12%

Residual Sugar: 4.6 g/l

Acidity: 6.9 g/l



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