

Wine-Expertise



- Name: 2022 Wehlener Sonnenuhr
Riesling Spätlese
- Producer: Estate bottled Weingut Max Ferd. Richter
- Quality level: Deutscher Prädikatswein "Spätlese"
(late harvest)
- Area and grape: Mosel Riesling
- Analytical data: 7,0 % alc./vol. • 69,3 g/l residual sugar • 7,3 g/l acidity.
- Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir extremely well and keeps the temperature ideally during the night. Rieslings from this vineyard are world wide known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.
- The wine: Grapes had been handpicked beginning October 2022 at 87° Oechsle level from old uncrafted vines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 16th February 2023.
- Taste: "From 90- to 100-year-old vines this Spätlese offers a very clear, precise and fresh, substantial and complex nose with fresh lemon and crushed slate aromas. Round and savory on the palate, this is a pure, vibrantly fresh and elegant Sonnenuhr Spätlese with gorgeous fruit and savoriness. The finish is crunchy, saline and mouth-watering. This is a classic in the making and it should be great in about a decade or two. There is remarkable precision and salivating length here. Tasted at the domaine in May 2023."
Stephan Reinhardt for Robert Parker's Wine Advocate (95/100)

Serving

Recommendations: Aperitif, venison paté with wild berries, roasted duck, desserts and cream cheese such as Camemberts and Brie.

Drinking

Temperature: 10° C – 50° F

Ageing: 2031 – 2051

Label:

