

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 (Veldenzen) 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.

The Dompropst is the heart of the Graacher vineyard terroir. The “Dompropst” being the dean of the Cathedral of Trier, he had access to the best part of those vineyards in medieval days and the vineyard is now seen as the “Premier Grand Cru” in Graach. The soil is composed of Devonian slate stone with rich clay and alluvial pebbles and stones washed in by the Mosel river.



SPECIFICATIONS

Wine: 2010 Graacher Dompropst Spätlese Feinherb

Varietals: 100% Riesling

Appellation: Prädikatswein “Spätlese” (late harvest)

Location: Mosel

Exposure: South-east

Soil: Slate stone with rich clay

Vineyard Age: Planted in 1965

Harvest: Hand harvested in the second week of October at 103° Oechsle

Agricultural Method: Traditional and Vegan ✓

Vinification: Fermentation is done by natural yeast temperature controlled in traditional old oak casks (Fuder). Bottled 28 June 2011.

Tasting Note: This Spätlese is showing an elegant, lean profile. It offers restrained yet refined scents of orchard fruits, peach and slate. This fruitiness carries onto the palate. The finish is complex, velvety and long.

Food Pairings: Goes with rich fish dishes, pasta, vegetable, and particularly asparagus dishes. Roasted duck with fruit chutney is an excellent choice.

Alcohol: 11.0%

Residual Sugar: 21.1 g/l

Acidity: 8.0 g/l