

# 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 vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning “virgin lady,” denotes the nearby convent that used to own large parts of the steep vineyard site.



## SPECIFICATIONS

**Wine:** 2011 Brauneberger Juffer Riesling Kabinett

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein “Kabinett”

**Exposure:** South

**Soil:** Pebble stone layers with loam soil

**Harvest:** Grapes were hand picked in early October 2011 at 89° Oechsle level from old vines.

**Agricultural Method:** Traditional and Vegan ✓

**Vinification:** Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on 25 January 2012.

**Tasting Note:** This Kabinett displays notes of ripe peach and vibrant, zesty fruit in your mouth and on palate. The taste is crystal clean and pure, elegant and minerally rich - typical Riesling Kabinett. All in all it shows an enjoyable and animating character with a long, dry, and pleasant finish. A refreshing glass of wine!

**Food Pairing:** Pure refreshment on its own or as aperitif. In combination with food an ideal partner for Indian or south-east Asian cuisine, from sweet-sour to spicy dishes. It matches as well with roasted duck and sushi.

**Alcohol:** 8.5%

**Residual Sugar:** 52.5 g/l

**Acidity:** 7.60 g/l



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