

# 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.

Erdener is the first village upstream of the series of the greatest Riesling vineyards in the world and the wines made from there are impeccable. Erdener Treppchen (little steps) has vertical rock faces in the grey slate vineyard. The wines are classic and magically elegant.



## SPECIFICATIONS

**Wine:** 2012 Erdener Treppchen Riesling Kabinett

**Varietals:** 100% Riesling

**Appellation:** Mosel Prädikatswein

**Exposure:** South

**Soil:** Grey slate

**Harvest:** Grapes were hand picked late October 2012 at 88° Oechsle.

**Agricultural Method:** Traditional and Vegan 

**Vinification:** Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottled 10 September 2013.

**Tasting Note:** "This wine initially shows some simple notes of grape and peach before it develops a riper set of aromatics including mirabelle, vanilla and licorice. It is juicy and smooth on the palate and offers ripe yet clean Spätlese-level fruits. The finish is medium long." (Mosel Fine Wines)

**Food Pairing:** To be matched with all kind of seasonal dishes of vegetables, white meat, pasta, fish and sea food or Asian cuisine.

**Alcohol:** 9.0%

**Residual Sugar:** 51.8 g/l

**Acidity:** 9.7 g/l



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