

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. 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.

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 Graacher Himmelreich vineyard is situated south east. The Devonian slate stone has rich clay soil and holds moisture well. The vines were planted in 1965. "Himmelreich" translates to "kingdom of heaven" – no easier way to get there than enjoying it every day!



SPECIFICATIONS

Wine: 2020 Graacher Himmelreich Riesling Kabinett

Varietals: 100% Riesling

Appellation: Mosel Prädikatswein

Exposure: South-East

Soil: Devonian slate stone with clay

Vineyard Age: Planted in 1965

Harvest: Hand picked last decade of September 2020.

Vinification: Fermentation was done temperature controlled by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders). Bottling was effected 23rd February 2021.

Tasting Note: "It offers a beautiful nose made of white peach, melon, pear, aniseed herbs and smoky elements. The wine is packed with juicy and subtly zesty flavours on the beautifully light-footed palate and leaves a mouth-watering feel of peach, herbs and spices in the long and animating finish. This beautifully airy expression of Kabinett just needs a few years of bottle aging to integrate its sweetness and develop more cut." (Mosel Fine Wines)

Food Pairing: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; oriental and spicy plates.

Alcohol: 8.0%

Residual Sugar: 57.7 g/l

Acidity: 8.7 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com