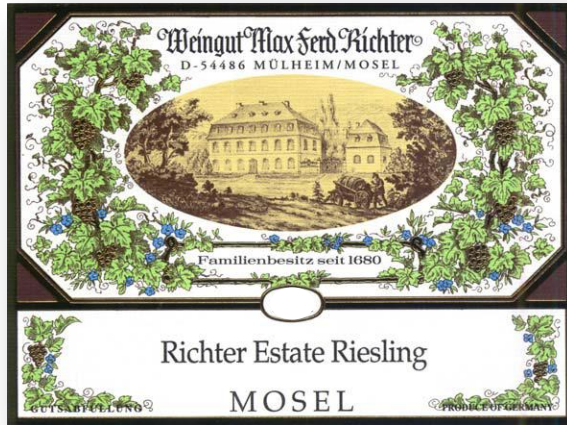


Max Ferd. Richter

2014 Richter Estate Riesling



The estate of Max Ferd. Richter has been passed down from father to son for 9 generations (300 years). The current reins are held by Dr. Dirk Richter, eventually to be passed down to his son Constantin. MAX FERD. RICHTER produces world class Rieslings from some of the most esteemed vineyards in the Mosel, each of which is an estate holding. Additionally, they produce two top Monopole Vineyards: "Mülheimer Helenenkloster" and "Veldenzer Eisenberg". Mülheimer Helenenkloster is considered by many to be among the best Eiswein vineyards in Germany.

Appellation	Qualitätswein Mosel
Varietals	100% Riesling
Location	Mosel
Soil	Clay slat, alluvial stones and gravels
Age of the Vineyard	Less than 15 years
Agricultural Method	Traditional and Vegan 
Harvest	Hand Harvested



Vinification Fermentation was done temperature controlled in traditional oak barrels (Fuder) with indigenous yeast, the wine stored in stainless steel tanks

Tasting Notes This Estate Riesling displays excellent quality and value. Fresh and pure orchard fruits, a mix of peach, raspberry and elderberry blossom, upfront some touchy sweetness that freshens your taste buds; it dances in your mouth and swings gently on your palate. The mineral texture carries the perfect balance of residual sugar and vibrant, elegant fruit acid. It finishes with gentle clean dry lingering structure. A very zesty, animating zip of Riesling.

Alcohol Content	9%
Residual Sugar	33.7 g/L
Acidity	9.4 g/L



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