

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. 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 Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a "Premier Cru." The vineyard was Thomas Jefferson's favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as "brown mountain."



SPECIFICATIONS

Wine: 2020 Brauneberger Juffer-Sonnenuhr Auslese

Varietals: 100% Riesling

Appellation: Prädikatswein "Auslese" (selected harvest)

Exposure: South

Soil: Pebble stone layers over loam

Harvest: Grapes were hand picked in October 2020 at 98° Oechsle.

Agricultural Method: Traditional

Vinification: Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was done on 24th March 2021.

Tasting Note: "It offers an appealing nose made of pear puree, melon, and fine spices. The wine proves smooth and slightly mellow on the light footed palate and leaves a ripe and subtly honeyed feel of melon cream and earthy spices in the finish. The aftertaste proves nicely juicy as a kick of lemony acidity cuts through the smoothness. This sweet wine may well require a solid decade to integrate its components and fully shine." (Mosel Fine Wines)

Food Pairing: Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. On top: Roasted sea scallops.

Alcohol: 8.0%

Residual Sugar: 85.7 g/l

Acidity: 8.6 g/l