

Wine-Expertise



- Name: 2021 Brauneberger Juffer
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: 7,5 % alc/vol. • 56,8 g/l residual sugar • 10,8 g/l acidity.
- Vineyard: The vineyard is situated alongside the Mosel river opposite of Mülheim and faces totally south. The name refers to the fact that the Devonian slate stone there has got rich ferruginous minerals that usually adds earthy notes to the flavour. The vineyard designation "Juffer" (medieval German: 'Virgin Lady') reminds of the nearby Convent that used to own large parts in that steep vineyard site. In Burgundian terms the Juffer is seen as a 'Premier Cru'.
- The wine: Ripe healthy grapes had been handpicked 1st decade of October 2021 at 81° Oechsle. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) by indigenous yeast. Bottling was effected on 29th March 2022.
- Taste: "It offers a quite aromatic and complex nose of orange, yellow peach, grapefruit, a hint of apricot, cherry, prune and smoke. The wine is delicately juicy and full-driven on the palate, but the acidity is quick to join the party and gives quite some focus to what could be seen as a slightly riper aromatic. The finish is straight, racy and spicy and almost sharp at this early stage, so that a couple of years are needed."
Jean Fish and David Rayer, Mosel Fine wines, June 2022
- Serving
- Recommendations: Pure refreshment on it's 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 roasted duck and sushi.

Drinking temperature: 10° C = 50° F

Ageing: 2028 – 2041

Label:

