

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.

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: 2010 Brauneberger Juffer-Sonnenuhr Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Exposure: South

Soil: Pebble stone layers with loam soil

Harvest: Grapes were hand picked at the end of October 2010 at 107° Oechsle level from old vines.

Agricultural Method: Traditional and Vegan

Vinification: Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on 19th May 2011.

Tasting Note: An elegant and noble Riesling with ripe, aromatic aromas of apricot, pineapple, and rhubarb. Rich and mouthfilling with intense fruit flavors and racy acid. Long, refreshing finish.

Food Pairing: Aperitif or to match fresh seasonal fruits and creamy and blue cheeses. Roasted sea scallop over a truffled potato-leek puree and a quince-golden raisin chutney. Tempura and sashimi dishes.

Alcohol: 9.0%

Residual Sugar: 91.10 g/l

Acidity: 9.20 g/l



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

www.shiverick.com • shiverick@shiverick.com