

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 vineyard is situated alongside the Mosel River opposite of Mülheim and faces south. The name Brauneberger refers to the Devonian slate soil with its rich, reddish brown tones. The vineyard designation Juffer, from the medieval German meaning "virgin lady," denotes the nearby convent that used to own large parts of the steep vineyard site.

SPECIFICATIONS

Wine: Dry Riesling 2020

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Vineyard Age: Less than 25 years – this wine is made from younger vines in premier and grand cru vineyards that are not yet ready for the Prädikat wines.

Harvest: Grapes are hand picked at a high elevation

Agricultural Method: Traditional and vegan 

Vinification: Grapes had been hand-picked during middle of October 2020 from old vines in our Mülheim and Veldenz vineyards. Grapes were carefully squeezed and did undergo a maceration process for 6 hours, followed by gentle pressing. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 1st July 2021.

Tasting Note: The 2020 Riesling Trocken (dry) offers a slightly ample nose made of pear, mirabelle, cardamom and smoke. The wine develops quite some presence and power on the palate and leaves an intense feel of spices and herbs in the long and ripe finish.

Food Pairing: Everyday food match. Goes with fish dishes, white meat, pasta and vegetable dishes, as well as Sushi.

Alcohol: 12%

Residual Sugar: 6.0 g/l

Acidity: 6.5 g/l

