

Wine-Expertise



Name: 2021 Mülheimer Helenenkloster
Riesling Eiswein**, cask 49

Producer: Gutsabfüllung Weingut Max Ferd. Richter

Quality level: Prädikatswein "Eiswein" (Ice-wine)

Area and grape: Mosel Riesling

Analytical data: Alc. 6,0 % vol. • 219,8 g/l Residual sugar • 11,8 g/l acidity.

Vineyard: Monopoly site to the Max Ferd. Richter estate. 100 % Riesling grapes; southwest facing vineyard slope of just two acres. Fresh weathering deep structured clayslate. Vines planted in 1964. First historic record: 30th April 1245! The vineyard was dedicated by the Count of Veldenz to the nearby convent from which it took its name "Helenenkloster" (St. Helene's convent.)

The wine: Ripe and healthy grapes had been hand picked on the 22nd December 2021 at -12°Celsius (6,8°F) at 148° Oechsle. Frozen grapes have been carefully picked, rechecked and reselected to exclude inappropriate berries prior to the pressing. Temperature controlled fermentation. Bottling was effected 25th February 2022.

Taste: "It offers a captivating and aromatic nose of rhubarb, prune, blackberry, apricot, licorice, musk, acacia and herbs. The wine is magnificently well balanced on the palate, where honeyed ripe fruits are wrapped into a ripe zesty acidity, The wine proves very rich and animating and leaves a clean and vibrating finish. This is a great Eiswein in the making!"
Jean Fisch and David Rayer – Mosel Fine Wines, June 2022

Serving recommendations: To be served either on its own or with fruit desserts and/or noble cream cheese plates.

Drinking Temperature: 10° C = 50° F

Ageing: 2029-2041+

Label:

