

# 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 (Veldenz) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines.

The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The vineyard is situated in a valley adjacent to the river, which until the last ice age was the original bed of the Mosel river. The Sonnenlay mountain faces west – south west. The wine from this vineyard was served in the 1920s and 1930s on board of the luxurious restaurant on the airship “Graf Zeppelin”. To commemorate that privilege, Hans Schlösser, a local artist, painter, and member of the famous “Bauhaus” movement, designed the art deco label incorporating the Zeppelin, which has been used ever since.



## SPECIFICATIONS

**Wine:** 2017 Mülheimer Sonnenlay “Zeppelin” Riesling

**Varietals:** 100% Riesling

**Appellation:** Mosel Qba

**Soil:** Slate stone and clay loam

**Exposure:** West-southwest

**Harvest:** Grapes had been handpicked through 3rd week of September until 2nd week of October 2017 at 86° Oechsle level.

**Agricultural Method:** Traditional and Vegan ✓

**Vinification:** Fermentation in temperature-controlled old oak barrels (Fuder) with natural yeast. Bottled in April 2018.

**Tasting Notes:** Nose of green apples, citrus, and slate stone. Clean and pure structure with mineral texture and mouth-filling flavors of orchard fruits.

**Food Pairings:** Aperitif, seafood, kimchi, vegetable dishes.

**Alcohol:** 10%

**Residual Sugar:** 25.7 g/l

**Acidity:** 7.7 g/l



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