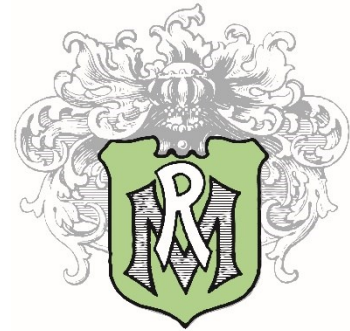


Wine-Expertise



Name: 2021 Richter Estate Riesling

Producer: Estate bottled Weingut Max Ferd. Richter

Quality level: Qualitätswein

Area and grape: Mosel Riesling

Analytical data: Alc. 10,5% vol. • 26,2 g/l residual sugar • 9,3 g/l acidity.

Vineyard: This Riesling is being picked in our Estate vineyards, situated in the Middle Mosel area.

The wine: Grapes had been hand picked during the second decade of October 2021 from newly planted vineyards – less than 15 years of age. Vines do not root deep into the terroir yet to show the concentration and the mineral richness we want to expose in our predicate wines. Thus downgraded grape juice is fermented into a “calling card” wine. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was bottled on 19th May 2022.

Taste: “It offers a superbly, spicy and zesty nose with good complexity as scents of anise, smoke, minty herbs, white peach, cassis and licorice. The wine is delicately playful on the palate as some fine and tickly acidity gives focus to the nicely aromatic palate. The finish is airy, fresh, and lead by flavors of anise and candied grapefruit.”

Jean Fish & David Rayer, Mosel Fine Wines, June 2022

Serving recommendations: Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental, spicy and sushi plates.

Drinking Temperature: 10° C = 50° F

Ageing: now – 2031

