

# 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 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:** 2020 Brauneberger Juffer-Sonnenuhr - GG -

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein "Auslese" (selected harvest)

**Exposure:** South

**Soil:** Pebble stone layers over loam

**Harvest:** Grapes were hand picked in the middle of 2020 at 91° Oechsle.

**Agricultural Method:** Traditional

**Vinification:** Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. The wine was sitting on its yeast till bottling date. A weekly "batonnage" was executed to intensify the yeast contact to enrich complexity. Bottling was done on 13th July 2021.

**Tasting Note:** It offers a beautiful refined and delicately ripe nose of yellow peach, a hint of apricot, minty herbs, bergamot, greengage, smoke and a dash of camphor. The wine is delicately smooth and fruity on the palate, and leaves a nice sense of weight and presence right up the very long, refined, and smoky finish.

**Food Pairing:** Fish and seafood dishes.

**Alcohol:** 12.0%

**Residual Sugar:** 5.3 g/l

**Acidity:** 6.3 g/l



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

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)