

Max Ferd. Richter

2012 Riesling “Estate Riesling”



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 (Veldenzen) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. Strict attention to quality and detail is paid to all vines from the QBAs on up through the Eisweins. Through the entire line of wines, their hallmark balance is evident in every glass.

Appellation	Qualitätswein Mosel
Varietals	100% Riesling
Location	Richter Estate, Mosel
Soil	Clay slate, alluvial stone and gravel
Age of the Vineyard	Less than 15 years
Agricultural Method	Traditional and Vegan 
Harvest	Hand harvested



Vinification Fermentation was done, temperature controlled, in traditional oak barrels (Fuder). Bottled on May 17th 2013.

Tasting Notes This Estate Riesling displays excellent quality and value. Fresh and pure orchard fruits, a mix of peach, raspberry and elderberry blossom, upfront some touchy sweetness that freshens your taste buds; it dances in your mouth and swings gently on your palate. The mineral texture carries the perfect balance of residual sugar and vibrant, elegant fruit acid. It finishes with gentle clean dry lingering structure. A very zesty, animating zip of Riesling.

Alcohol Content	9%
Residual Sugar	37.9 g/l
Acidity	9.3 g/l

