

# 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.

This vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.

## SPECIFICATIONS

**Wine:** 2020 Wehlener Sonnenuhr Kabinett feinherb

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein Mosel

**Exposure:** South-East/South

**Soil:** Stony clay, slate, quartz

**Vineyard Age:** Up to 100 years

**Harvest:** Hand Harvested at 83° Oecshle in the first decade of October

**Agricultural Method:** Traditional

**Vinification:** Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 7th April 2021.

**Tasting Note:** "It proves still rather shy and backward at this stage and does not offer much beyond herbs, a hint of wet stone, faint scents of pear and vineyard peach, a dash of floral notes, and much smoke on the nose. The wine is however superbly playful, precise and juicy on the palate and leaves a gorgeously multi-layered feel of minerals and fruits in the long and focused finish. This is a remarkably elegant and light footed expression of off-dry Riesling." (Mosel Fine Wines)

**Food Pairings:** Aperitif, Suits to all kind of fish, seafood, vegetables and white meat dishes.

**Alcohol:** 10.0%

**Residual Sugar:** 19.1 g/l

**Acidity:** 8.0 g/l



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