

# 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. 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.



## SPECIFICATIONS

**Wine:** Weissburgunder

**Varietals:** 100% Pinot Blanc

**Appellation:** Weissburgunder QbA

**Location:** Mosel

**Soil:** Ice Age gravel and pebble stone layers with loam soil

**Vineyard Age:** Planted in 2002

**Harvest:** Hand Harvested

**Agricultural Method:** Traditional and Vegan 

**Vinification:** Grapes have been destemmed, with six hours maceration before pressing. Fermentation was done with natural yeast partly in stainless steel and partly in four year old oak barrels.

**Tasting Note:** This Weißburgunder shows a delicate nose of gooseberry, fresh meadow flowers and young green. It's moderate fruit acid pleases palates preferring a lean and refreshing white wine, that can be enjoyed perfectly young. It's an expressive Pinot that clearly reflects Mosel style and elegance. The short oak contact adds creaminess with some scents of vanilla.

**Alcohol:** 12.00%

**Residual Sugar:** 5.30 g/l

**Acidity:** 7.70 g/l



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