

Wine-Expertise



Name:	2021 Brauneberger Juffer-Sonnenuhr Riesling Auslese ***, cask 38
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Auslese" (selected harvest)
Area and grape:	Mosel Riesling
Analytical data:	Alc. 7,0 % alc./vol. • 131,2 g/l residual sugar • 11,5 g/l acidity.
Vineyard:	The Brauneberger Juffer-Sonnenuhr vineyard is the heart section in the Brauneberg vineyard mountain, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer-Sonnenuhr is a kind of "Premier Grand Cru". The vineyard was Thomas Jefferson's favourite Mosel when he visited the area in 1788. The Brauneberg faces totally south and has got lots of iron minerals ('brown mountain') It enjoys world wide reputation.
The wine:	Grapes had been handpicked during middle of October 2021 at 118° Oechsle from old vines. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was done on 24 th March 2022.
Taste:	"It offers a captivating and layered nose of apricot jelly, pineapple, rhubarbs, musk, minty herbs, sage and apricot. The wine proves ripe and slightly thick on the palate, yet the ripe acidity brings a lively and more Auslese-styled side to the wine. The finish is spicy and already vibrating, even though the residual sugar is still present and in need of integration. This is a great Auslese LGK-styled Riesling." Jean Fisch and David Rayer, Mosel Fine Wines, June 2022
Serving	
Recommendations:	Aperitif or to match fresh seasonal fruits, fresh warm apple tart and blue cheeses. On top: Roasted sea scallops.

Drinking temperature:	10° C = 50° F
Ageing:	2031 – 2051
Label:	

