

# 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:** 2016 Wehlener Sonnenuhr Kabinett

**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 week of October

**Agricultural Method:** Traditional and Vegan ✓

**Vinification:** Six hours of maceration followed by gentle pressing. Temperature-controlled fermentation with indigenous yeast in traditional old oak barrels. Bottled 4 May 2017.

**Tasting Note:** "This Kabinett offers a rather beautiful nose of canned yellow peach, grapefruit, pineapple and flowers. The wine is nicely balanced with good, almost Spätlese presence on the palate and a delicate light-feathered and juicy finish." (Mosel Fine Wines)

**Alcohol:** 8.0%

**Residual Sugar:** 57.5 g/l

**Acidity:** 8.1 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)