

# 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.

The Brauneberger Juffer-Sonnenuhr vineyard is in the heart of the Brauneberg vineyard, close to the river and surrounded by the Juffer vineyard. In Burgundian terms the Juffer is seen as a "Premier Cru." The vineyard was Thomas Jefferson's favorite Mosel when he visited the area in 1788. The Brauneberg faces south and has lots of iron minerals in the soil, which gives it its name, translated as "brown mountain."



2015 Juffer-Sonnenuhr Spätlese trocken

## SPECIFICATIONS

**Wine:** 2015 Brauneberger Juffer-Sonnenuhr Spätlese Trocken

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein  
"Spätlese" (late harvest), trocken (dry)

**Exposure:** South

**Soil:** Pebble stone layers with loam soil

**Harvest:** Grapes were hand picked on 19th and 20th October 2008 at 90° Oechsle level from old vines.

**Agricultural Method:** Sustainable and Vegan ✓

**Vinification:** Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling on June 21, 2016.

**Tasting Note:** "Harvested at just over 90° Oechsle from fruit selected throughout the vineyard, this offers a delicately creamy nose of pear, starfruit, melon, grapefruit and quite some smoky earthy spices. This elegantly light-bodied wine proves superbly playful on the palate and leaves a gorgeous feel in the long and multi-layered finish. This textbook of dry Mosel elegance could even exceed our high expectations at maturity. It is that impressive!" (Mosel Fine Wines)

**Food Pairing:** To match rich fish (halibut, codfish, turbot and sole) and white meat dishes.

**Alcohol:** 11.5%

**Residual Sugar:** 8.2 g/l  
**Acidity:** 8.5 g/l