

Wine-Expertise



Name:	2021 Brauneberger Juffer-Sonnenuhr Riesling Spätlese
Producer:	Gutsabfüllung Weingut Max Ferd. Richter
Quality level:	Prädikatswein "Spätlese" (late harvest)
Area and grape:	Mosel Riesling
Analytical data:	Alc.7,5 % alc./vol. • 74,0 g/l residual sugar • 10,5 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:	Very clean and ripe grapes had been hand picked third decade of October 2021 at 88° Oechsle level from old vines. Fermentation was done temperature controlled with indigenous yeast in traditional old oak barrels (Fuder). Bottling was effected 5 th April 2022.
Taste:	"It offers a captivating and complex nose of anise, white flowers, almond, vineyard peach and spices. The wine is delicately velvety and superbly playful on the palate. It has presence and extract but also finesse and beautiful lightness. The after-taste is airy and persistent. What a great Spätlese in the making."

Jean Fish and David Rayer, Mosel Fine wines, June 2022

Serving
Recommendations: Aperitif or to match fresh seasonal fruits and noble cream and blue cheeses. On top: Roasted sea scallop over a truffled potato-leek puree and a quince-golden raisin chutney! Tempura and Sashimi dishes.

Drinking
Temperature: 12° C = 54° F
Ageing: 2031 – 2051
Label:

