

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. 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.

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 Graacher Himmelreich vineyard is situated south east. The Devonian slate stone has rich clay soil and holds moisture well. The vines were planted in 1965. "Himmelreich" translates to "kingdom of heaven" – no easier way to get there than enjoying it every day!



SPECIFICATIONS

Wine: 2016 Graacher Himmelreich Riesling Kabinett

Varietals: 100% Riesling

Appellation: Mosel Prädikatswein

Exposure: South-East

Soil: Devonian slate stone with clay

Vineyard Age: Planted in 1965

Harvest: Hand picked beginning the 2nd week of October 2016.

Agricultural Method: Vegan ✓

Vinification: Three hours of maceration were followed by gentle pressing. Fermentation was done by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled. Bottling was effected May 23rd, 2017.

Tasting Note: "This Kabinett harvested from very old un-grafted vines in the Goldwingert part of the vineyard. It offers a gorgeous feel of creamy grapefruit, pear, starfruit (carambola), anise and pine herbs. The wine proves delicately creamy with nicely integrated acidity on the palate and leaves a superbly crisp and focused feel in the long and racy finish." (Mosel Fine Wines)

Food Pairing: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; excellent with spicy dishes.

Alcohol: 8.0%

Residual Sugar: 56.8 g/l

Acidity: 9 g/l



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