

Wine-Expertise

Name: 2009 Mülheimer Sonnenlay Riesling Kabinett, feinherb
Producer: Gutsabfüllung Weingut Max Ferd. Richter
Quality level: Prädikatswein, feinherb – offdry(ish)
Area and grape: Mosel Riesling
A.P.No. 2593049 2710
Analytical data: Alc. 10,5 % vol. • 23,7 g/l Residual sugar • 7,9 g/l acidity.



Vineyard: The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The ‘Sonnenlay’ (sunshine and slate) is situated in a valley adjacent south to the river. Up to the last ice time that was the original bed of the Mosel river. The Sonnenlay mountain is facing west - south west; it produces fantastic wines in long vegetation seasons such as 2009.

The wine: Grapes had been hand picked end of October 2009 at Spätlese Oechsle level. We decided to downgrade the crop to Kabinett level – underexpose – overdeliver! Fermentation was done in traditional old 1.000 litre oak barrels (Fuders), temperature controlled. Bottling was effected end of June 2010.

Taste: “This is very easy to enjoy in a direct and fruity style, driven by flavours of peach, vanilla, anise and melon. It is round yet deliciously balanced on the palate and offers a sappy almost drytasting finish.”
(Jean Fish & David Rayer, October 2010)

Serving recommendations: Aperitif or to match light seasonal dishes of vegetables, white meat, cooked fish; oriental and spicy plates.

Drinking Temperature: 10° C. = 50° F.

Ageing: until 2020



Label:

