

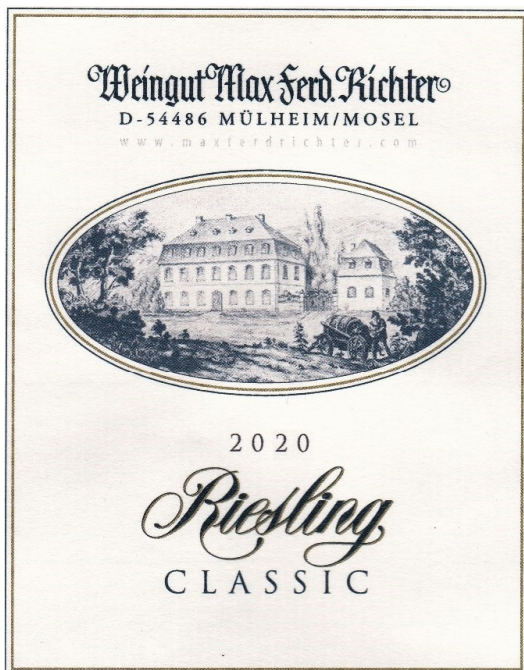
Weingut Max Ferd. Richter

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 Riesling is hand picked from the estate vineyards of Max Ferd. Richter, situated in the valley of Mülheim and Velden, south of the Mosel River. Steep vineyards are devonian grey slate covered with stones and pebbles from the last major ice age glaciers.



SPECIFICATIONS

Wine: Classic Riesling 2020

Varietals: 100% Riesling

Appellation: Mosel Qualitätswein

Location: Mülheim and Velden

Exposure: Southeast

Soil: Devonian grey slate

Vineyard Age: 50 years

Harvest: Hand Harvested

Agricultural Method: Traditional

Vinification: Healthy grapes had been hand picked end of September 2020 from 50 years old vines. Before pressing there was a 3 hours maceration to get more extracts and ingredients from fruit flesh and skin. Fermentation was done temperature controlled in traditional oak casks (Fuder). Bottling was effected on 27th April 2021.

Taste: It offers a tantalizing nose made of floral elements, white peach, freshly cut apple, pear and smoke. The wine is playful and delightfully driven by fruits and minerals on the palate and leaves a gorgeous sense of fresh herbs in the long and refined spicy finish. This dry tasting wine offers textbook Mosel pleasure.

Food Pairing: Everyday food match. Goes with fish dishes (perch pike), white meat, pasta, oriental and spicy plates, as well as Sushi.

Alcohol: 11%

Residual Sugar: 11.8 g/l

Acidity: 6.8 g/l



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