

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. The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenzen) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. 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.

Vineyard faces south and is situated in a former Mosel river bed. The microclimate guarantees very elegant and delicate wines that are reminiscent of a Saar-Ruwer style. This vineyard was originally planted in 1815 by Franz Ludwig Niessen, the 4th generation owner of Max Ferd. Richter and named in honor of Queen Louisa of Prussia.



SPECIFICATIONS

Wine: 2016 Veldenzer Elisenberg Riesling Spätlese

Varietals: 100% Riesling

Appellation: Prädikatswein "Spätlese" (late harvest)

Location: Mosel

Exposure: South-East/South-West

Soil: Stony clay slate

Vineyard Age: 40 years

Harvest: Hand Harvested at 87° Oechsle in early November 2016.

Agricultural Method: Traditional and Vegan ✓

Vinification: Gentle pressing was followed by temperature controlled fermentation with indigenous yeast in traditional old oak barrels (Fuders). Bottled 19th April 2017.

Tasting Note: "This Spätlese, harvested at a low 87° Oechsle, offers a beautiful elegant nose of pear, vineyard peach, apricot blossom and whipped cream. The wine proves gorgeously racy and vibrant on the palate, which gives it focus and tension. The finish is mouth-watering, tart and loaded with ripe fruits and minerals. This is a beautiful Spätlese in the making." (Mosel Fine Wines)

Alcohol: 7.0%

Residual Sugar: 69.4 g/l

Acidity: 8.60 g/l



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