

# 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 vineyard produces very elegant, mineraly and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.



## SPECIFICATIONS

**Wine:** 2013 Wehlener Sonnenuhr Riesling Spatlese

**Varietals:** 100% Riesling

**Appellation:** Prädikatswein Mosel

**Exposure:** South-East/South

**Soil:** Stony clay, slate, quartz

**Vineyard Age:** Up to 100 years

**Harvest:** Hand Harvested at 103° Oechsle in early November.

**Agricultural Method:** Traditional and Vegan ♻️

**Vinification:** Fermentation is done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottled 7 May 2014.

**Tasting Note:** “Initially slightly reduced, this reveals anise, yellow peach, honey, toffee and some vanilla cream on the nose. High levels of dry extracts, accentuate an overall rich, creamy and intense palate. The finish is rather round and mouth-coating, with just a touch of zest in the after-taste. This delicious Spätlese could even prove to be better than initially anticipated at maturity.” (Mosel Fine Wines)

**Food Pairing:** Aperitif, venison pate with wild berries, roasted duck, desserts and creamy cheese such as Camemberts and Brie.

**Alcohol:** 8.0%

**Residual Sugar:** 78.4 g/l

**Acidity:** 8.9 g/l



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