

Wine-Expertise



- Name: 2021 Graacher Himmelreich
Riesling Kabinett
- Producer: Gutsabfüllung Weingut Max Ferd. Richter
- Quality level: Prädikatswein "Kabinett"
- Area and grape: Mosel Riesling
- Analytical data: Alc. 7,5 % vol. • 53,9 g/l Residual sugar • 11,7 g/l acidity.
- Vineyard: This Riesling is being picked in the Graacher Himmelreich. The vineyard is situated south east. The Devonian slate stone has got rich clayish compounds and thus is keeping humidity perfectly well. Grafted vines have been planted in 1965. "Himmelreich" translates "kingdom of heaven" – no easier way to get there than enjoying it every day!
- The wine: Ripe and healthy grapes had been hand picked middle October 2021. Fermentation was done temperature controlled by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders). Bottling was effected 13th April 2021.
- Taste: "It presents a beautifully restrained, smoky and herbal nose of anise, cardamom, mint, white peach, cassis and dill. The wine proves superbly playful as some dynamic zest and minty notes give a great focused side to the wine. The racy finish is very pure and vibrating, with some high-pitched lime and yuzu flavors. The intense and racy Kabinett needs a couple of years to integrate its acidity and could well prove even better than anticipated at maturity."
- Jean Fisch and David Rayer, Mosel Fine Wines, June 2022**
- Serving:
recommendations: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked fish; oriental and spicy plates.

- Drinking
Temperature: 10° C = 50° F
- Ageing: 2029 – 2041
- Label:

