

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.

35 year old vines. 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 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 Kabinett

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: Southeast/South

Soil: Fresh weathering stony clay slate, quartziferous

Vineyard Age: 40 years

Harvest: Hand Harvested at the end of October 2016.

Agricultural Method: Traditional and Vegan ✓

Vinification: Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottled 4 May 2017.

Tasting Note: "This Kabinett offers a stunning nose of white peach, mint and ginger. The wine develops a stunning balance with pear, ginger and fine herbs and spices on the palate. The finish is salty, refined and superbly light-featured yet packed with flavours. This is a stunning Kabinett in the making but one which will need a few years to develop its full balance. It could even exceed our high expectations if it maintains the tension and finesse of aromatics!" (Mosel Fine Wines)

Food Pairing: To be served as aperitif, spicy and oriental food, sushi.

Alcohol: 8.0%

Residual Sugar: 52.3 g/l
Acidity: 8.7 g/l



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