

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.

The Graacher Himmelreich vineyard is situated south east. The Devonian slate stone has rich clay soil and holds moisture well. The vines were planted in 1965. "Himmelreich" translates to "kingdom of heaven" – no easier way to get there than enjoying it every day!



SPECIFICATIONS

Wine: 2011 Graacher Himmelreich Riesling Kabinett

Varietals: 100% Riesling

Appellation: Graacher Himmelreich Riesling Kabinett

Location: Mosel

Exposure: South-East

Soil: Devonian slate stone with clay

Vineyard Age: Planted in 1965

Harvest: Hand Harvested on October 4th at 86° Oechsle level.

Agricultural Method: Traditional and Vegan ✓

Vinification: Four hours of maceration are followed by gentle pressing. Fermentation is done by indigenous yeast in traditional 1.000 litre old oak barrels (Fuders), temperature controlled. Bottled 27 April 2012.

Tasting Note: Smells ripe apricot and clean slate notes, racy and juicy on palate with refreshing and intense character. Well balanced and long inish.

Food Pairing: Aperitif or to match light seasonal dishes of vegetables, white asparagus, white meat, cooked ish; excellent with spicy dishes.

Alcohol: 8.50%

Residual Sugar: 49.40 g/l

Acidity: 6.80 g/l



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