

Wine-Expertise



- Name: 2021 Wehlener Sonnenuhr Riesling Trocken
„Uralte Reben“, GG
(very old uncrafted single rootstock vines)
- Producer: Estate bottled Weingut Max Ferd. Richter
- Quality level: Qualitywine, Grosses Gewächs
- Area and grape: Mosel Riesling
- Analytical data: Alc. 11,5 % alc./vol. • 2,4 g/l residual sugar • 8,4 g/l acidity.
- Vineyard: The “Wehlener Sonnenuhr” (“Sun dial”) vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir extremely well and keeps the temperature ideally during the night. Rieslings from this vineyard are world wide known for their longevity and ageing potential. Vines are extremely old (120 years) and uncrafted.
- The wine: Healthy and perfectly ripened grapes had been carefully hand picked end of October 2021. Six hours of maceration was done prior to gentle pressing. Fermentation was done in traditional old oak barrels (Fuder) by natural yeast. Up to bottling 13th July 2022 the wine aged on it’s yeast and was just filtered once by diatomaceous earth.
- Taste: “It offers a very primary and herbal nose of earthy spices, spearmint, greengage, lime, laurel, gooseberry and white pepper. The wine is very dynamic and straight on the palate as it proves driven by zest and spices. A sense of depth and concentration comes through on the mid-palate which adds grip to the whole experience. The finish is herbal, bone-dry and hugely long. The racy yet complex dry Riesling needs time to mellow away its racy side and fully shine.”

Jean Fisch and David Rayer, Mosel Fine Wines, December 2022

- Serving
Recommendations: Suites to fish, white meat, poultry or vegetarian dishes.

- Drinking
Temperature: 10° C – 50° F

- Ageing: 2028 – 2041

- Label:

