

# Wine-Expertise

Name: 2010 Mülheimer Sonnenlay Riesling Spätlese trocken – dry

Producer: Gutsabfüllung Weingut Max Ferd. Richter

Quality level: Prädikatswein “Spätlese” (late harvest)

Area and grape: Mosel Riesling

A.P.No.: 2593049 2011

Analytical data: Alc. 12,0 % alc./vol. • 8,9 g/l residual sugar • 8,2 g/l acidity.

Vineyard: The Mülheimer Sonnenlay is the largest single vineyard in the Max Ferd. Richter estate. The ‘Sonnenlay’ (sunshine and slate) is situated in a valley adjacent south to the river. Up to the last ice time that was the original bed of the Mosel river. The Sonnenlay mountain is facing west - south west; it produces fantastic wines in long vegetation seasons such as 2010. This specific wine originates from the part called “Johannisberg”, presenting the best part of the mountain.

The wine: Grapes had been hand picked on 30<sup>th</sup> October 2011 at 96° Oechsle level from old vines. Crushed grapes did undergo 12h mazeration. Fermentation was done temperature controlled in traditional old oak barrels (Fuder). Bottling was effected 16<sup>th</sup> June 2011.

Taste: Bright, clear structure of ripe yellow fruit, paired with complexity and crystal clear slate stone minerals, backed by good weight and an refreshing, long aftertaste.

Serving recommendations: To match all kind of rich fish and white meat dishes. This wine is perfect choice for a great menu !

Drinking Temperature: 12° C. = 54° F.

Ageing: until 2030

Label:

