

Wine-Expertise



- Name: 2021 Veldenzener Elisenberg
Riesling Kabinett – **ELISENBERG^{ER}** –
- Producer: Estate bottled Weingut Max Ferd. Richter
- Quality level: Prädikatswein “Kabinett”
- Area and grape: Mosel Riesling
- Analytical data: 7,5 % alc./vol. • 56,4 g/l residual sugar • 10,9 g/l acidity.
- Vineyard: Fresh weathering stony clay slate, quartziferous. Age of vines: 50 years. Vineyard faces southeast – south – southwest and is situated in a formerly abandoned Mosel river bed. The microclimate guarantees very elegant and delicate wines, that remind of Saar-Ruwer style. This vineyard was planted in 1815 by Franz Ludwig Niessen, the 4th generation owner of our Company, and named to honour than time very popular Queen Louisa of Prussia. (Louise’s vineyard, later Elisenberg)
- The wine: Ripe and healthy grapes had been hand picked end of October 2021 at 79° Oechsle level. Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottling was done 30th March 2022.
- Taste: “It offers a superbly fresh, minty and floral nose of orange blossom, jasmine, rose, yellow peach, prune and William’s pear. This wine proves delicately juicy and gorgeously playful on the light-weighted palate. There is really good to high dry extract adding presence and intensity. The finish is very focused as some zesty and citric acidity joins the party. This is a great Kabinett in the making-”
- Jean Fisch and David Rayer, Mosel Fine Wines, June 2022**

Serving recommendations: To be served as aperitif, spicy and oriental food, Sushi.

Drinking Temperature: 10° C = 50° F

Ageing: 2029 – 2041

Label:

