

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.

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 initially 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: 2018 Veldenzer Elisenberg Riesling Kabinett "Elisenberger"

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: Southeast/South

Soil: Stony clay slate, quartziferous

Vineyard Age: 50 years

Harvest: Hand Harvested in at the end of September 2018 at 89 Oechsle

Agricultural Method: Vegan ✓

Vinification: Temperature controlled fermentation in traditional oak barrels (Fuders) with indigenous yeast. Bottled on April 5, 2019.

Tasting Note: "The 2018 Elisenberger Kabinett was still in cask and was absolutely singing at the time of my visit. The bouquet is superb, wafting from the glass in a fine blend of gooseberry, bee pollen, a touch of red berry, salty minerality and a lovely topnote of currant leaf. On the palate the wine is pure, mediumfull and nicely filigreed, with lovely intensity of flavour, superb, salty mineral drive, snappy acids and a very long transparent and utterly classical finish. A beautiful Kabinett. (93+)" (View from the Cellar)

Food Pairing: To be served as aperitif, with spicy food, or sushi.

Alcohol: 9%

Residual Sugar: 61.1 g/l

Acidity: 7.2 g/l



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