

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.

This vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey slate vineyard is situated on the right hand of the Mosel river, and faces south-southwest. Rieslings from this vineyard are known for their longevity and ageing potential. Vines are extremely old (up to 100 years) and ungrafted.



SPECIFICATIONS

Wine: 2016 Wehlener Sonnenuhr Kabinett feinherb

Varietals: 100% Riesling

Appellation: Prädikatswein Mosel

Exposure: South-East/South

Soil: Stony clay, slate, quartz

Vineyard Age: Up to 100 years

Harvest: Hand Harvested at 83° Oechsle in the first week of October

Agricultural Method: Traditional and Vegan ✓

Vinification: Six hours of maceration followed by gentle pressing. Temperature-controlled fermentation with indigenous yeast in traditional old oak barrels. Bottled 4 April 2017.

Tasting Note: “This Kabinett offers a ripe nose of pear, apple, melon and herbs. The wine is nicely smooth and delicately zesty on the palate and leaves a slight structured yet nicely tart feel in the long off-dry finish. This is a nice wine made in a slightly more approachable style than recently.” (Mosel Fine Wines)

Alcohol: 9.5%

Residual Sugar: 28.9 g/l

Acidity: 7.2 g/l



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